

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0205489 - SUPER TAQUERIA RESTAURANT	Site Address 1095 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 12/04/2025
Program PR0303938 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUPER TAQUERIA RESTAUR	Inspection Time 13:45 - 14:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By EDGAR MARTINEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/03/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/04/2025

Cited On: 12/03/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 12/04/2025

Minor Violations

Cited On: 12/04/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Some potentially hazardous foods stored on the preparation fridge, including diced tomato and cheese were measured between 45°F and 50 °F.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. Please monitor the temperature and use of the refrigeration unit regularly

Follow-up By
12/04/2025

Cited On: 12/04/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Repeated violation: The coving tiles on the walls of the walk-in cooler are all fallen off.

[CA] Replace the missing coving tiles immediately.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	130.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Diced tomato	Preparation fridge	45.00 Fahrenheit	
Cheese	Preparation fridge	44.00 Fahrenheit	
Beans	Steam table	156.00 Fahrenheit	
Sliced avocado, ice bath	Preparation table	41.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted yesterday. The restaurant was issued a conditional pass for failing to provide supplies on the restroom handwash station and for keeping sliced avocado at a temperature above 50 oF without any time/temperature logs.

During today's follow-up inspection both violations were observed to be addressed. However, the above violations must be corrected immediately as well.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/18/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Edgar Martinez
Manager

Signed On: December 04, 2025