

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 FA0205636 - AQUI TAQUERIA		Site Address 1145 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 07/21/2025		Placard Color & Score GREEN 87		
Program PR0306248 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OM INVESTMENTS		Inspection Time 12:45 - 14:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JORDAN (M)				FSC Jordan Garcia 3/7/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured the following PHFs holding between 116F - 119F for less than 4 hours in the 2 door alto shaam at cooks line for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Minor: Measured the following PHFs holding between 44F - 45F in 2 door under drawer at cooks line for less than 4 hours: shredded cheese and cooked pork chunks. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 84F for hand wash station located in front of ice machine in back prep area. Note: Measured hot water at warewash station greater than 120F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaks at the following sinks: 1-compartment (small) middle section, 1-compartment sink (faucet) and hand wash station (prep) when water is on/off. [CA] Repair leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
salsa	cold top	41.00 Fahrenheit	
pork chunks	2 door under drawer	45.00 Fahrenheit	
yellow rice	2 door alto shaam	119.00 Fahrenheit	for less than 4 hours. [COS] directed to reheat PHFs to 165F.
tofu	1 door reach in	41.00 Fahrenheit	
hot water	warewash (prep & bar)/2-comp/ (2x) 1-comp/1-comp (small)	120.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
quat	warewash (back & bar)/sani buckets	200.00 PPM	
beverage	3 door reach in (bar)	40.00 Fahrenheit	
rice	hot insert	140.00 Fahrenheit	
chicken	walk-in	41.00 Fahrenheit	
shredded cheese	2 door under drawer	44.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
water water	handsink (bar & 3RR)	100.00 Fahrenheit	
ambient	1 door upright freezer	3.60 Fahrenheit	
pork	1 door warmer	136.00 Fahrenheit	
salsa	grab n go insert	41.00 Fahrenheit	
black beans	2 door upright	41.00 Fahrenheit	
warm water	handsink (prep)	84.00 Fahrenheit	
chicken	walk-in	44.00 Fahrenheit	process of cooling
ambient	1 door upright freezer	28.00 Fahrenheit	
broth	1 door warmer	148.00 Fahrenheit	
cooked shrimp	walk-in	41.00 Fahrenheit	
chicken	hot insert	150.00 Fahrenheit	
white rice	2 door alto shaam	116.00 Fahrenheit	for less than 4 hours. [COS] directed to reheat PHFs to 165F.
chicken chunks	2 door under drawer	41.00 Fahrenheit	

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Overall Comments:

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 **8/4/2025**. 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.

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: Jordan Garcia
Store Manager

Signed On: July 21, 2025