

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 FA0256144 - TACO BELL		Site Address 925 BLOSSOM HILL RD 1641, SAN JOSE, CA 95123		Inspection Date 06/23/2026		Placard Color & Score GREEN 92		
Program PR0374039 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UNIBAIL-RODAMCO-WESTFI		Inspection Time 10:30 - 11:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By DAYANA				FSC Dayana Celis 01/12/2029

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						
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						
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						
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		
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: Warm water at handwash measured 128F. [CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed drain lines extending directly into the floor sink behind rethermalizer. [CA] Provide a minimum one inch air gap between the bottom of the drain pipe and the rim of the floor sink.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Per permit condition listed, facility may not use the remote storage room unless a permit to use it is obtained from the department. Facility has been using a remote storage room. [CA] Facility has 24 hours to submit a facility evaluation application for the storage room. Penalties may be assessed due to use without permit. Failure to comply may result in enforcement action.

Follow-up By 06/23/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three compartment sink	300.00 PPM	
Hot water	Three compartment sink	128.00 Fahrenheit	
Pico de gallo	Preparation unit	38.00 Fahrenheit	
Warm water	Handwash	10.00 Fahrenheit	
Cheese	Walk in fridge	39.00 Fahrenheit	
Beef	Steam table	144.00 Fahrenheit	
Ambient air	Walk in freezer	-2.00 Fahrenheit	
Chicken	Walk in fridge	38.00 Fahrenheit	
Beef	Hot holding cabinet	144.00 Fahrenheit	
Diced tomato	Preparation unit	38.00 Fahrenheit	
Ambient air	Reach in freezer	-2.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Taco Bell #40409

NEW OWNER: Golden Gate Bell LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1453.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2026 - 06/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 06/23/2026**

***Current permit condition: Facility may not use the remote storage room unless a permit to use it is obtained from the department. Facility has been using a remote storage room (Will be removed when FEA is complete for storage room).**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **7/7/2026**. 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: Dayana Celis
General Manager
Signed On: June 23, 2026