

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 FA0211198 - SANTA FE TAQUERIA		Site Address 942 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 07/25/2025		Placard Color & Score GREEN 87		
Program PR0301361 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA FE MERCADOS INC		Inspection Time 16:10 - 17:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By JUAN MENDOZA				FSC Juan Mendoza 6/21/2028

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				S
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Shredded cheese stored on the preparation fridge was measured at 46 °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*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *No written procedures available for Time as a Public Health Control (TPHC) for pastor gyro stored on the vertical broiler. Per food handlers and store manager, cones are to be used within 2 hours or shave down and cooked thoroughly. But there were no time/temperature logs for all the gyros stored on the gyro stand.*

[CA] *If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:*

(1) *The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.*

(2) *The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.*

(3) *The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.*

(4) *Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, to ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.*

[SA] *Since the chef said the gyro was put on the stands at midday, he was told to shave off them and rapidly cool the food products to 70 OF within two hours by storing them in flat panels inside the walk-in cooler.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Many of houseflies and drain flies were observed in the meat slicing, processing, and packaging areas.*

[CA] *Eliminate all insects and rodents from the facility by a legal method.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There was no functional thermometer inside of the under-counter fridge.*

[CA] *To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *There is a gap between the screen door and the concrete floor in the back door.*

[CA] *To prevent insect/rodent infestation, please install a weatherstripping on the screen door.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine	Sanitizer bucket	100.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Steam table	165.00 Fahrenheit	
Beans	Steam table	165.00 Fahrenheit	
Cheese	Preparation fridge	46.00 Fahrenheit	
Beef	Walk-in cooler	35.00 Fahrenheit	
Guacamole	Preparation fridge	41.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate. Juan Mendoza - 6/21/2028

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 **8/8/2025**. 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: Juan Mendoza
Manager

Signed On: July 25, 2025