

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 FA0202038 - ANDALE TAQUERIA-21		Site Address 21 N SANTA CRUZ, LOS GATOS, CA 95030		Inspection Date 02/11/2025		Placard Color & Score GREEN 79		
Program PR0305494 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANCHEZ, LUIS		Inspection Time 15:30 - 17:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By FERNANDA ANGULO				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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						
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		X
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		X
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: *In the kitchen area, in the hot holding unit, measured cooked chicken at 130F and mole sauce at 118F. Per operator, cooked chicken and mole sauce stored for 2 hours. At the salsa bar, in the counter-top prep unit, measured green salsa, red salsa, and pico de gallo at 46F. Per operator, green salsa, red salsa, and pico de gallo, stored for an hour. Measured ambient air temperature of counter-top prep unit between 40F and 55F. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator discarded cooked chicken and mole sauce. Operator added ice to the counter-top prep unit to facilitate proper holding temperatures.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety manager's certificate and food handler cards unavailable upon request. [CA] Ensure at least one valid food safety manager's certificate is available and posted within the facility. All other employees that handle food shall obtain valid food handler cards. Certificates shall be kept on site and available for review.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a container of cooked jackfruit at 79F. Per operator, cooked jackfruit was prepared 1.5 hours prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; separated into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology. [SA] Operator placed container of cooked jackfruit into an ice bath.*

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

Inspector Observations: *In the warewash area, at the 3 compartment sink, measured hot water at 114F. [CA] Ensure an adequate supply of hot water is provided at all warewash, prep, and mop sinks at 120F.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed the storage of cardboard by the front counter next to the wine refrigerator. [CA] Ensure all refuse and recycling is discarded into a refuse/recycling bin.*

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

Inspector Observations: *Observed cracks and crevices around shelving and stainless steel panels in the back prep area. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
green salsa, red salsa, pico de gallo	salsa bar	46.00 Fahrenheit	
birria beef	flat top grill	140.00 Fahrenheit	
cooked chicken	hot holding unit	130.00 Fahrenheit	
pico de gallo	cookline prep unit	41.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine	100.00 PPM	
shredded cheese	cookline prep unit	41.00 Fahrenheit	
raw chicken	walk-in refrigerator	38.00 Fahrenheit	
raw shrimp	undercounter drawer refrigerator	41.00 Fahrenheit	
milk	3 door undercounter refrigerator	41.00 Fahrenheit	
green salsa	walk-in refrigerator	40.00 Fahrenheit	
soup	hot holding unit	160.00 Fahrenheit	
cooked chicken	steam table	140.00 Fahrenheit	
cooked vegetables	undercounter drawer refrigerator	41.00 Fahrenheit	
chlorine sanitizer	upright warewash machine	100.00 PPM	
hot water	3 compartment sink	114.00 Fahrenheit	
cooked rice	steam table	165.00 Fahrenheit	
mole sauce	hot holding unit	118.00 Fahrenheit	
cooked pork	hot holding unit	140.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pinto beans	steam table	168.00 Fahrenheit	
chopped tomatoes	cookline prep unit	41.00 Fahrenheit	

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 **2/25/2025**. 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: FERNANDA ANGULO
MANAGER
Signed On: February 11, 2025