

# 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

|                                                                                  |  |                                                                 |                                     |                                      |                                         |                                                                                                                                                    |  |            |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------------|-------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|------------|
| <b>Facility</b><br>FA0230084 - LA JAIBA TAQUERIA                                 |  | <b>Site Address</b><br>10 E HAMILTON AV 100, CAMPBELL, CA 95008 |                                     | <b>Inspection Date</b><br>11/18/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>79</b> </div> |  |            |
| <b>Program</b><br>PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>NICKOLAS SOLIS |                                      | <b>Inspection Time</b><br>11:30 - 13:05 |                                                                                                                                                    |  |            |
| <b>Inspected By</b><br>PRINCESS LAGANA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                     | <b>Consent By</b><br>NICOLAS         |                                         |                                                                                                                                                    |  | <b>FSC</b> |

  

| 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     |       | X      |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    | X     |       | X      |     |     | N   |
| 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                                    | X   |     |
| 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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|                                                                           |                                                          |                                  |
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| Program<br>PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>NICKOLAS SOLIS                             | Inspection Time<br>11:30 - 13:05 |
| 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:** 1. At the right side of steam table meant for cold holding, homemade salsas measured between 46F - 52F. Owner stated it's supposed to be stored in ice but no ice was observed in the unit. Owner stated homemade salsas were placed in the unit approximately 40 minutes prior to measurement.

2. Frijoles on stove top measured at 110F. Owner stated frijoles was reheated approximately 40 minutes prior to measurement and then heat was removed after frijoles boiled.

**[CA]:** Potentially Hazardous Food shall be cold held at 41F or below and hot held at 135F or above at all times.

**[COS/SA]:**

1. Salsas were submerged in ice bath.

2. Frijoles was reheated to at least 165F.

Follow-up By  
11/21/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** In the walk in cooler, pozole soup in deep metal pot and rice in deep plastic bin measured at 61F. Per Owner, food items were cooked last night.

**[CA]:** Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.

2. Separating the food into smaller or thinner portions.

3. Using rapid cooling equipment (no plastic bins or containers).

4. Adding ice as an ingredient.

5. Using ice paddles.

6. Placing containers in an ice bath, stirring food frequently.

7. In accordance to an approved HACCP Plan

Follow-up By  
11/21/2025

**[COS]:** Food items were VCD.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** At the hand wash station near steam table, single use towel dispenser was not dispensing single use towels.

**[CA]:** Single use towel dispenser shall be operable at all times.

**[COS]:** Owner repaired dispenser.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** In the walk in cooler, multiple food items are stored on the floor.

At the kitchen, container of homemade salsa was stored on the floor.

**[CA]:** Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

| Item           | Location                     | Measurement       | Comments                                      |
|----------------|------------------------------|-------------------|-----------------------------------------------|
| water          | customer restroom hand sinks | 100.00 Fahrenheit |                                               |
| water          | hand sink                    | 100.00 Fahrenheit |                                               |
| green salsa    | 2 door reach in              | 41.00 Fahrenheit  |                                               |
| green pepper   | deep fryer basket            | 138.00 Fahrenheit | cooling down to be used for salsa preparation |
| frijoles       | steam table                  | 139.00 Fahrenheit |                                               |
| water          | 3 comp sink bar              | 120.00 Fahrenheit |                                               |
| ranchero salsa | steam table                  | 140.00 Fahrenheit |                                               |
| white rice     | walk in cooler               | 40.00 Fahrenheit  |                                               |
| chicken soup   | walk in cooler               | 41.00 Fahrenheit  |                                               |
| water          | prep sink                    | 120.00 Fahrenheit |                                               |
| frijoles       | walk in cooler               | 41.00 Fahrenheit  |                                               |
| ambient temp   | bar cooler 1                 | 45.00 Fahrenheit  | no PHFs                                       |
| imitation crab | prep top well                | 41.00 Fahrenheit  |                                               |
| ambient temp   | bar cooler 2                 | 78.00 Fahrenheit  | no PHFs; scheduled for repair                 |
| cut tomatoes   | prep line cooler 1           | 40.00 Fahrenheit  |                                               |
| raw beef       | prep line cooler 2           | 38.00 Fahrenheit  | IR                                            |
| cooked octopus | prep line cooler 2           | 40.00 Fahrenheit  |                                               |
| horchata       | 1 door reach in              | 40.00 Fahrenheit  |                                               |
| corn           | prep line cooler 1           | 41.00 Fahrenheit  |                                               |
| water          | 3 comp sink                  | 124.00 Fahrenheit |                                               |
| raw fish       | prep line cooler 2           | 38.00 Fahrenheit  | IR                                            |
| cooked shrimp  | prep top well                | 41.00 Fahrenheit  |                                               |
| red salsa      | 2 door reach in              | 41.00 Fahrenheit  |                                               |
| water          | employee restroom hand sink  | 100.00 Fahrenheit |                                               |
| shrimp         | deep fryer                   | 152.00 Fahrenheit | final cooking temp                            |

## Overall Comments:

**A follow up inspection will be conducted by 11/21/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.**

**Note: facility began operating approximately 2 weeks prior to inspection. Discussed that food safety manager certificate is only valid for one location.**

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 **12/2/2025**. 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: Nicolas Solis  
Owner  
Signed On: November 18, 2025