

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 FA0230814 - SUPER TAQUERIA		Site Address 2438 ALMADEN EX, SAN JOSE, CA 95125		Inspection Date 08/29/2025		Placard Color & Score GREEN 81		
Program PR0330907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER TAQUERIA RESTAUR		Inspection Time 12:30 - 14:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By YESENIA SANTA CRUZ				FSC MARIO ESQUIVEL 3-15-29

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	X			
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				S
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						
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				N
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0230814 - SUPER TAQUERIA		Site Address 2438 ALMADEN EX, SAN JOSE, CA 95125	Inspection Date 08/29/2025
Program PR0330907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SUPER TAQUERIA RESTAURANT INC	Inspection Time 12:30 - 14:00
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: FOUND A STACK OF CHEESE SLIDED AND PICO DE GALLO STORED ON ICE AT THE SERVICE AREA AT 55F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FOOD HAS BEEN STORED AT THIS LOCATION FOR LESS THAN AN HOUR, PER OPERATOR. NOTE: THE OPERATOR WOULD LIKE TO USE TIME AS A PUBLIC HEALTH CONTROL. THE TPHC DOCUMENT WILL BE FILLED OUT AND FILED.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: FOUND AN EMPLOYEE EATING IN THE BACK STORAGE ROOM ON TOP OF A LARGE BIN WITH A LID CONTAINING DRY BEANS. [CA] NO EMPLOYEE SHALL EAT, DRINK, OR SMOKE IN ANY AREA WHERE CONTAMINATION OF NON-PREPACKAGED FOOD, CLEAN EQUIPMENT, CLEAN UTENSILS, CLEAN LINENS, UNWRAPPED SINGLE-USE ARTICLES, OR OTHER ITEMS MAY RESULT.

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

Inspector Observations: FOUND THE HAND WASH SINK WITHIN CLOSE PROXIMITY WITH THE FOOD PREPARATION TABLES IN THE BACK FOOD PREPARATION ROOM. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK.

FOUND A BROKEN HANDLE HAND WASH SOAP DISPENSER AT THE FRONT SERVICE AREA. [CA] REPLACE THE SOAP DISPENSER.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: FOUND A STACK OF WET TRAYS ON THE DRYING RACK. [CA] EQUIPMENT AND UTENSILS ARE NOT AIR DRIED OR PROPERLY STORED TO FACILITATE DRYING AFTER SANITIZING.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK. [CA] REMOVE THE MOLD.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0230814 - SUPER TAQUERIA	Site Address 2438 ALMADEN EX, SAN JOSE, CA 95125	Inspection Date 08/29/2025
Program PR0330907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUPER TAQUERIA RESTAURANT INC	Inspection Time 12:30 - 14:00

Measured Observations

Item	Location	Measurement	Comments
CHEESE	ON ICE AT THE FRONT SERVICE AREA	55.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
CARNE ASADA	HOT HOLDING	145.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEANS	COOKING TEMP	189.00 Fahrenheit	
MEAT	WALK IN COOLER	36.00 Fahrenheit	
PICO DE GALLO	WALK IN COOLER	36.00 Fahrenheit	
TONGUE	HOT HOLDING	200.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
AL PASTO PORK	HOT HOLDING	160.00 Fahrenheit	
BEANS	HOT HOLDING	160.00 Fahrenheit	
CARNE ASADA	COOKING TEMP	220.00 Fahrenheit	
PICO DE GALLO	ON ICE AT THE FRONT SERVICE AREA	55.00 Fahrenheit	
MEAT	WALK IN FREEZER	19.00 Fahrenheit	
CHEESE	WALK IN COOLER	36.00 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 **9/12/2025**. 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: YESENIA SANTA CRUZ
MANAGER
Signed On: August 29, 2025