

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 FA0213836 - LOPEZ TAQUERIA		Site Address 305 N FAIR OAKS AV, SUNNYVALE, CA 94085		Inspection Date 10/21/2025		Placard Color & Score GREEN 88		
Program PR0305798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JONY DE JESUS LOPEZ & EI		Inspection Time 10:40 - 11:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JULIANNA EMILIA				FSC Ruben Velazco 02/05/2030

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						N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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	X	
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	X	
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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: One food handler training certificate is expired.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: 1. Washed and wet containers stacked on top of each other at ware-washing area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

2. Brown and pink grime on the interior surface of ice machine. No direct contamination.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *REPEAT VIOLATION*

In the 2 door reach in freezer, raw chicken was stored directly above cooked menudo.

[CA]: Properly store raw food items beneath and separate from ready to eat food.

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

Inspector Observations: Uncovered nacho chips stored on shelving rack by walk in cooler.

[CA]: Ensure unpackaged food is protected from contamination (overhead and in general) during preparation, storage or display by use of lids, labeled containers, display cases, plastic wrap or dispensers.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of dust throughout the baffle filters of ventilation hood.

[CA]: Remove dust and routinely clean baffle filters.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
flan	3 door reach in	39.00 Fahrenheit	
frijoles	ice bath	100.00 Fahrenheit	active cooling <1 hour ago
water	restroom hand sink	103.00 Fahrenheit	
frijoles	stovetop	153.00 Fahrenheit	
frijoles	walk in cooler	41.00 Fahrenheit	
raw beef	1 door reach in	41.00 Fahrenheit	
asada	walk in cooler	41.00 Fahrenheit	
frijoles	steam table	136.00 Fahrenheit	
raw fish	1 door reach in	40.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
water	hand sink	100.00 Fahrenheit	
rice	steam table	159.00 Fahrenheit	
chicken	ice bath	88.00 Fahrenheit	active cooling 1 hr ago
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

In conjunction with CO0158152.

Discussed that the health permit is expiring on 10/31/2025. Ensure health permit is renewed prior to expiration date. Failure to comply may lead to enforcement actions such as facility closure and charged follow up inspections.

Per PIC, there are 15 full time employees and 4 part time employees. Facility's health permit will be upgraded to FP14. Permit fee difference will be placed.

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 11/4/2025. 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: Jeimy Guardado
Manager
Signed On: October 21, 2025