

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 FA0260453 - SUPER TAQUERIA		Site Address 480 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 04/28/2026
Program PR0381726 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SUPER TAQUERIA RESTAUR	Inspection Time 11:40 - 12:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEJANDRO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/17/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/17/2026

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

Compliance of this violation has been verified on: 04/28/2026

Cited On: 04/17/2026

K14 - 8 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

Compliance of this violation has been verified on: 04/28/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Beans	Steam Table	150.00 Fahrenheit	
Asada	Steam Table	150.00 Fahrenheit	
Chile Verde	Ice Bath	100.00 Fahrenheit	Cooling ~1.5 hours
Carnitas	Ice Bath	145.00 Fahrenheit	Cooling ~30 minutes

Overall Comments:

This is the first follow up inspection.

Observations:

K07: All PHFs were in an appropriate time and temperature relationship.

K09: All PHFs were cooling down properly. Discussed with PIC about recording temperature measurements to accurately track when cooling foods enter the temperature danger zone and ensure they cool to 70F within the first 2 hours of the cooling process. Temperature cooling log template provided.

K14: Chlorine sanitizer was measured at 100 ppm at the three compartment sink.

Continue to correct any and all pending violations.

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 **5/12/2026**. 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.

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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

Alejandro Ar

Received By: Alejandro
Manager
Signed On: April 28, 2026