

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 FA0211049 - TAQUERIA LORENA		Site Address 854 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 01/21/2025
Program PR0301273 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TAQUERIA LORENA'S INC	Inspection Time 14:05 - 15:00
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By CARMEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This was a follow-up to the 10/29/2024 routine inspection to assess compliance for repeat violations of violation K01 (Food safety certification). Facility was asked to email food safety training certificates to inspector or provide updates by 12/20/24, but inspector did not receive any updates or certificates.

PIC stated that all staff took their food safety trainings since the last inspection, but was unable to show certificates to inspector today. Email all food safety certificates and food handler cards to mindy.nguyen@deh.sccgov.org by Friday, 1/24/2025.

Reminder: At least one employee needs the MANAGER'S food safety certificate, and all other employees need food handler cards. A manager's food safety certificate may be used only for one food facility at a time.

FAILURE TO EMAIL CERTIFICATES OR PROVIDE AN UPDATE BY 1/24/2025 WILL RESULT IN ANOTHER FOLLOW-UP INSPECTION THAT WILL BE BILLED \$298 PER HOUR

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 **2/4/2025**. 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: Carmen Vidrio
Owner

Signed On: January 21, 2025