

**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> FA0240517 - TACOMANIA		<b>Site Address</b> 2762 ABORN RD, SAN JOSE, CA 95121		<b>Inspection Date</b> 09/08/2023	
<b>Program</b> PR0350056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> JOSEFINA FLORES		<b>Inspection Time</b> 13:30 - 15:00
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LUPE ROMERO	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>83</b>
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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						
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			
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
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

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

**Inspector Observations:**

**Observed cone of pastor displayed on the vertical broiler. Vertical broiler currently does not work (does not spin). Raw meat can not be displayed at room temperature. Raw meat must be kept cold at 41F or below. [suitable alternative] Per person-in-charge, pastor cone was removed from refrigeration half hour prior to my arrival. Employee carved the pastor cone and cooked the sliced meat on the griddle.**

### Minor Violations

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

**Inspector Observations:**

**Manager's Food Safety Certificate was not available. [corrective action] Provide a valid Food Safety Certificate. Please note, one manager's certificate can not be used for multiple locations. Each location must have it's own Food Safety Certificate.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:**

**1. Chlorine test strips were not available. [corrective action] Provide chlorine test strips. Test strips must be used to check sanitizer concentration. Chlorine sanitizer used on food contact surfaces shall be prepared at 100 ppm.**

**2. Drain stopper was not available. [corrective action] Provide drain stopper for the 3-compartment sink.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:**

**Vertical broiler was not working properly. Meat cone that was on the broiler was not able to spin and cook. [corrective action] Repair or replace the broiler immediately. If broiler is to be replaced, ensure to replace with exact same model. Ensure broiler is operated entirely under the exhaust hood.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:**

**Men's restroom door did not self-close. [corrective action] Repair door so that it is able to self-close.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	166.00 Fahrenheit	
brisket	walk-in cooler	41.00 Fahrenheit	
diced tomatoes	prep unit	39.00 Fahrenheit	
fries	walk-in freezer	13.00 Fahrenheit	
hot water	3-compartment sink	166.00 Fahrenheit	
carne asada	steam table	157.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
pastor (cook temp)	from the griddle	175.00 Fahrenheit	
diced tomatoes	walk-in cooler	39.00 Fahrenheit	
beef tongue	prep unit	43.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
rice	steam table	180.00 Fahrenheit	

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## 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 9/22/2023. 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



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**Received By:** Lupe Romero  
Employee

**Signed On:** September 08, 2023