

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 FA0240286 - TACOS EL GUERO	Site Address 40 HORNLEIN CT #1, GILROY, CA 95020	Inspection Date 04/15/2025
Program PR0340353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HERNANDEZ FOODS SERV	Inspection Time 16:00 - 17:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE H.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/07/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/15/2025

Cited On: 04/10/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/15/2025

Cited On: 04/10/2025

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

Compliance of this violation has been verified on: 04/15/2025

Cited On: 04/07/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/10/2025

Minor Violations

Cited On: 04/07/2025

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

Compliance of this violation has been verified on: 04/10/2025

Cited On: 04/07/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 04/15/2025

Cited On: 04/07/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 04/10/2025

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked steak	Ice bath	68.00 Fahrenheit	Cooling for about 2-hours.
Rice	Ice bath	62.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 4/7/25 and 4/10/25 have been addressed. Violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. Hand wash station has been repaired properly and fully stocked at the time of inspection. Went over the importance of washing hands with employees.

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- **K07: Proper hot and cold holding temperatures. All foods within the facility are being currently cooled within ice baths. Went over the importance with owner about cooling properly. See measured observations.**

- **K21: Hot and cold water available. Hot water within the facility has been properly restored. See measured observations.**

Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.

This is a second follow up inspection and is a chargeable inspection. Facility will be charged a 298-hr minimum 1-hour. Pay invoice once received within the mail.

Continue working on all other violations mentioned on 4/7/25 inspection report.

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 **4/29/2025**. 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: Jose H.
Owner

Signed On: April 15, 2025