

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 FA0255743 - LOBO'S TACOS		Site Address 601 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 07/22/2026
Program PR0373344 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name KAREN VILLALOBOS	Inspection Time 13:40 - 14:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By KAREN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/14/2026

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

This violation found not in compliance on 07/22/2026. See details below.

Cited On: 07/22/2026

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

Inspector Observations:

A 1/3 hotel pan of beans were measured at 47F. Per PIC, they were cooled last night.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours.

[COS] Beans were VC&D

Cited On: 07/14/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 07/22/2026

Cited On: 07/14/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 07/22/2026

Minor Violations

Cited On: 07/14/2026

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

Compliance of this violation has been verified on: 07/22/2026

Cited On: 07/22/2026

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, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient temperature at the walk in cooler shelving dedicated to the facility was measured at 45F. Ambient temperature for the rest of the unit was measured at 38F. Shelving with foods has a plywood covering one side of the shelving and the top was also covered with boxes, possibly restricting airflow.

[CA] Investigate the temperature discrepancy. Ensure refrigeration is able to maintain PHFs at 41F or below.

Measured Observations

N/A

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Overall Comments:

This is the first follow up inspection and shall be free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Observations:

K09: Beans were measured at 47F. Per PIC, they were cooled last night.

K13: no adulterated foods were observed.

K14: Facility had drain plugs and chlorine solution set to 100 ppm.

K35: Ambient temperature at the walk in cooler shelving dedicated to the facility was measured at 45F. Ambient temperature for the rest of the unit was measured at 38F. Shelving with foods has a plywood covering one side of the shelving and the top was also covered with boxes, possibly restricting airflow.

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 **8/5/2026**. 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.

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: Karen
Owner
Signed On: July 22, 2026