

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0259403 - LA PLAZA MARKET - TAQUERIA	Site Address 3065 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 01/28/2026
Program PR0445970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE&E CHAVEZ, LLC	Inspection Time 13:05 - 14:45
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY OLGUIN

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 01/28/2026

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

#### Inspector Observations: 1. MAJOR - REPEAT VIOLATION

*Measured cooked rice in separate plastic bags with knot between 79F - 84F inside the walk-in cooler ; per PIC rice was cooked and cooled more than 3 hours ago.*

*[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

*[COS] rice was voluntarily discarded, see VC&D.*

*- Discussed with manager and staff to not cool rice inside plastic bags, cool in large tub without lid inside walk-in cooler.*

#### 2. MINOR

*Cooked beans cooling inside tall plastic container with lid inside the walk-in cooler for 1 hour; temperature of beans 97F - 101F.*

*[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

*[CA] When cooling PHF's, stir frequently to facilitate rapid cooling.*

*[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

*[SA] Bean container was relocated to food prep sink in an ice bath to cool.*

Follow-up By  
02/02/2026

Cited On: 01/28/2026

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

#### Inspector Observations: REPEAT VIOLATION

*0.0 ppm quaternary ammonium measured at 3 comp sink during active ware washing. Sanitizer chemical hose not working at time of inspection.*

*[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

*[COS] Manager manually added quat sanitizer in 3rd basin and measured 200 ppm quat.*

Follow-up By  
02/02/2026

#### Minor Violations

Cited On: 01/28/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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**Inspector Observations:** Cooked birria has temperature of 47F; birria is close to walk-in cooler door.

Follow-up By  
**02/02/2026**

[CA] PHFs shall be held at 41°F or below or at 135°F or above.  
[SA] An ice paddle was used to bring down temperature to 41F.

### Measured Observations

Item	Location	Measurement	Comments
cooked pork	walk-in cooler	39.00 Fahrenheit	
quat sanitizer	3 comp	0.00 PPM	
water	hand sink	100.00 Fahrenheit	
pico de gallo	top well	34.00 Fahrenheit	cheese - 39F salsa - 41F
habanero chiles	pot at prep sink	110.00 Fahrenheit	cooling for 10 min per PIC
beef soup	walk-in cooler	38.00 Fahrenheit	
birria	walk-in cooler	47.00 Fahrenheit	

### Overall Comments:

Follow up conducted following conditional pass issued on 01/23/2025 for major violations found.

The following MAJOR violations were found during this inspection and corrected:

- K07 - Improper hot and cold holding temperatures
- K14 - Improper cleaning and sanitizing of utensils and equipment
- K09 - Improper Cooling Methods

\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. \*\*\*

\*\*\* The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. \*\*\*

\*\*\* A follow up will be conducted on 02/02/2026.

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 **2/11/2026**. 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

Manuel Trejo

Received By: Manuel Trejo  
Store Manager

Signed On: January 28, 2026