

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0240517 - TACOMANIA		Site Address 2762 ABORN RD, SAN JOSE, CA 95121		Inspection Date 05/26/2026		Placard Color & Score N/A N/A		
Program PR0350056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JOSEFINA FLORES		Inspection Time 15:30 - 17:00			
Inspected By MAMAYE KEBEDE		Inspection Type RISK FACTOR INSPECTION		Consent By FOLAKE ADEWOLE				FSC

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							
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		X			
K07	Proper hot and cold holding temperatures					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							
K14	Food contact surfaces clean, sanitized		X		X			
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

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

Inspector Observations: *The two handwash sink located in the kitchen were completely blocked and without soap and paper towel supplies.*

[CA] *The handwash sink must be easily accessible for employees to wash hand whenever is necessary, and it must be dedicated for handwashing purpose only. The soap and paper towel dispensers must also be refilled. The owner removed the utensils and equipment and refill the supplies (COS).*

Follow-up By
05/26/2026

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: *Employee was observed conducting food preparation in unclean three compartment warewash sink.*

[CA] *Food preparation may only be conducted on clean food preparation sink. The chef relocated the food preparation process into the preparation sink (COS).*

Follow-up By
05/26/2026

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Note: *The new owner took over the restaurant couple of months ago, and has was found operating without permit (Fola-Fela Restaurant).. The new owner has brought multiple used and new equipment into the existing kitchen. Part of the dinning area has a shelf built to be used as a grocery store aisle.*

The new owner is told:

1. *To submit a change of ownership application form to our office with copy of the menu within the next 48 hours. The newly added equipment shall not be used until they are approved by our office's plan check unit. The menu shall be restricted to items cooked at the previously approved equipment. Plans for all new equipment shall be submitted to our plan check unit in person on the address written on top left side of the this report or via email to dehplanchek@deh.sccgov.org.*

Please review the plan check permit application requirement at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

2. *A 25 % penalty shall be automatically added to the annual permit for operating without approved permit.*

3. *The facility does not have a grocery permit. Therefore, the grocery operation shall cease and desist until the operation is approved by our plan check unit. Please submit layout and specification of the fridges used for the grocery to our plan check unit in person or via email.*

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 **6/9/2026**. 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.

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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: Folake Adewole
Owner

Signed On: May 26, 2026