

**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> FA0214138 - TRES POTRILLOS TAQUERIA		<b>Site Address</b> 670 N FAIR OAKS AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 11/02/2022	
<b>Program</b> PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MACIAS, OCTAVIO		<b>Inspection Time</b> 13:00 - 14:45
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LUPE	<b>FSC</b> Jorge Hernandez 10/27/2026		

**Placard Color & Score**  
**YELLOW**  
**78**

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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						S
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		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		
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	X	
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	X	
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 potentially hazardous foods that measured in the temperature danger zone located on a dry storage shelf (cooked rice 82F) and in the front cold hold self service station (jalapeno, carrot potato mix 56F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue overfilling metal inserts in the food prep cold hold units and refilling the units with PHFs that measure above 41F. According to the PIC, the jalapeno, carrot and potato mix was refilled in the unit 20 minutes ago. [COS] PIC stated that the rice was for personal use and will be taken home. The jalapeno, carrot and potato mix was placed back into the walk-in cooler to cool back down to 41F.

Follow-up By  
11/08/2022

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

**Inspector Observations:** Observed one live cockroach by bulk food storage bins. No other evidence of cockroaches observed during time of inspection. Last service from pest control company was on 10/21/2022. [CA] Ensure facility is free of vermin. Recommend working closely with pest control company and sealing facility (ie cracks, gaps under door, etc). [COS] PIC killed live cockroach.

Follow-up By  
11/08/2022

### Minor Violations

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:** Observed lid for chip bin to be broken on the edges. [CA] Replace bin and maintain in good condition.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** Observed wiping rags being stored in food prep sink. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** Observed an opened employee beverage balanced on top of an open can of chipotle sauce. [CA] Keep employee beverages, food and personal belongings separate and away from food prep and food storage areas.

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef	hot hold	196.00 Fahrenheit	
chicken, beef	walk-in cooler	35.00 Fahrenheit	
chlorine	3 comp sink	100.00 PPM	
jalapeno, carrot, cooked potato mix	cold hold (self service station)	56.00 Fahrenheit	
rice	on dry storage shelf	83.00 Fahrenheit	
salsa	food prep cold hold	41.00 Fahrenheit	
rice	hot hold	189.00 Fahrenheit	
beans	hot hold	153.00 Fahrenheit	
salsa	cold hold (self service station)	40.00 Fahrenheit	
broth	reach-in refrigerator	38.00 Fahrenheit	
birria	cooling rack (cooling in small portions)	118.00 Fahrenheit	118F-166F
cooked beef	food prep surface	118.00 Fahrenheit	118F-120F
beef	cooling next to cookline	155.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

## 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 **11/16/2022**. 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:** Jorge Hernandez  
Employee

**Signed On:** November 02, 2022