

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 FA0200039 - TAQUERIA Y MARISCOS LA JAIBA		Site Address 100 W HAMILTON AV B, CAMPBELL, CA 95008	Inspection Date 01/16/2025
Program PR0304540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROJAS LEON, GUDELIA	Inspection Time 15:40 - 16:15
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By NICOLAS	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/16/2025

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/16/2025

Minor Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/16/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef	walk in cooler	39.00 Fahrenheit	
ambient temp	walk in cooler	39.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 01/15/2025 regarding closure for vermin (cockroaches) as well as violations for holding temperature and the walk in cooler's ambient temperature.

Specialist observations:

K07 Proper hot and cold holding temperatures: CORRECTED; Potentially Hazardous Food (PHFs) in proper holding temperature

K23 No rodents, insects, birds, or animals: CORRECTED; no evidence of cockroaches observed after thorough inspection. Pest control service receipt for 01/15/2025 provided.

K35 Equipment, utensils: Approved, in good repair, adequate capacity: CORRECTED; walk in cooler's ambient temperature observed at 39F.

Facility approved to re-open.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/30/2025**. 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.

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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

Ned45

Received By: Nicolas Solis
Owner

Signed On: January 16, 2025