

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 FA0214205 - GARCIA'S TAQUERIA	Site Address 738 S FAIR OAKS AV, SUNNYVALE, CA 94086	Inspection Date 02/23/2024
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 10:50 - 11:30
Inspected By SUHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By OSCAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/21/2024

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

Compliance of this violation has been verified on: 02/23/2024

Cited On: 02/21/2024

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

Compliance of this violation has been verified on: 02/23/2024

Minor Violations

Cited On: 02/21/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 02/23/2024

Cited On: 02/23/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed dry rodent droppings on water heater room located at back outside of the facility. No observations of vermin activity inside the facility.

[CA] Clean and sanitize area of old droppings.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Walk in cooler	41.00 Fahrenheit	
Cooked meat	Walk in cooler	41.00 Fahrenheit	
Pico de gallo	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

On site for follow up inspection for routine inspection conducted on 2/21/24.

Major violations K06, K07 and K23 are corrected.

PHFs measured at 41F or below in walk in cooler.

Dry storage room has been cleaned. Unused trays and other equipment has been removed from the back outside area of the facility. No observations of rodent droppings inside the facility.

Continue to correct other minor 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 **3/8/2024**. 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

Oscar Olvera

Received By: Oscar O
Manager
Signed On: February 23, 2024