

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 FA0283549 - TACOS AMECA #2		Site Address 9335 MONTEREY RD, GILROY, CA 95020		Inspection Date 02/24/2025		Placard Color & Score GREEN 92		
Program PR0425336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS AMECA 2 INC		Inspection Time 13:50 - 15:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JUAN DIAZ				FSC Ernesto Delaluz 10/30/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						S
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						S
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						

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		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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *PHFs at prep table in front of cook line were measured between 45-46°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *PIC lowered the temperature within the unit. Recommend contacting contractor if issues arise with unit.*

K14 - 3 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: *Ice machine has a mold like substance on it at the time of inspection.*

[CA] *Clean/sanitize the ice machine per the manufactures specifications.*

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

Inspector Observations: *Sanitizer bucket was measured at 0PPM at the time of inspection.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

[COS] *New sanitizer buckets were made; re-measured at 100PPM.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked steak	Cook line	178.00 Fahrenheit	Final cook temperature.
Cut tomato	Prep table #2 (next to steam table)	40.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	0.00 PPM	Adjust to 100PPM. COS
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Salsa (tomato base)	Prep table (salsa bar)	40.00 Fahrenheit	
Rice	Hot holding (steam table)	156.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Cooked chicken	Prep table	45.00 Fahrenheit	Adjust to 41°F below.
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Grilled onions	Hot holding (grill top)	158.00 Fahrenheit	
Raw steak	Walk in	40.00 Fahrenheit	
Cheese	Prep table #2 (next to steam table)	40.00 Fahrenheit	
Ham	Walk in	39.00 Fahrenheit	
Beans	Hot holding (steam table)	153.00 Fahrenheit	
Pico de gallo	Prep table (salsa bar)	39.00 Fahrenheit	
Pork	Ice bath	68.00 Fahrenheit	Cooling for about 45-mins.
Ambient	Reach in (4x)	40.00 Fahrenheit	Non PHFs. Only used for sodas
Cooked steak	Prep table	46.00 Fahrenheit	Adjust to 41°F below.
Ice cream	Freezer chest	5.00 Fahrenheit	

Overall Comments:

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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 **3/10/2025**. 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.

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: Juan Diaz
Owner
Signed On: February 24, 2025