

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 FA0205953 - TEQUILA'S TAQUERIA & BOTANERO		Site Address 1289 S 1ST ST, SAN JOSE, CA 95110		Inspection Date 10/01/2025	
Program PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANCHO TEQUILAS CORPOI		Inspection Time 12:30 - 14:20
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By ESTEFANIA CASTANO	FSC Julio Cesar Rodriguez 04/17/2030		

Placard Color & Score
GREEN
89

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						
K07 Proper hot and cold holding temperatures			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						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		X
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

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: In the True 2 door preparation cooler: pico de gallo, raw beef, and cooked carne asada measured between 45-47F. Per food employee, all food items were stored in unit 2 hours prior.

[CA] Potentially hazardous foods shall be held cold 41°F or below.

[SA] All food items were relocated to the walk in cooler for rapid cooling.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shrimp stored above ready to eat food in walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple food containers stored on walk in cooler floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: 1) Worn gaskets observed on doors of the following refrigeration units:

-2 door under counter cooler

-3 door preparation cooler

-2 door preparation cooler

[CA] Replace refrigerator gaskets and maintain in good condition.

2) Ambient temperature of True 2 door preparation cooler measured 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair unit and maintain in good condition.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
seafood soup	warmer	168.00 Fahrenheit	
pico de gallo	True 2 door prep cooler - insert	47.00 Fahrenheit	
shrimp ceviche	3 door prep cooler - insert	40.00 Fahrenheit	
carne asada	steam table	138.00 Fahrenheit	
ambient	True 2 door prep cooler	45.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
cooked shrimp	warmer - bar	138.00 Fahrenheit	
chlorine	3 comp sink	100.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
beans	steam table	153.00 Fahrenheit	
beans	warmer	163.00 Fahrenheit	
raw beef	True 2 door prep cooler	45.00 Fahrenheit	
rice	steam table	142.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
green salsa	3 door prep cooler	39.00 Fahrenheit	
diced tomato	3 door prep cooler - insert	41.00 Fahrenheit	
raw shrimp	2 door under counter cooler	37.00 Fahrenheit	
raw pork	2 door upright freezer	2.00 Fahrenheit	IR
milk	walk in cooler	40.00 Fahrenheit	IR
raw beef	walk in cooler	39.00 Fahrenheit	
cooked carne asada	True 2 door prep cooler	47.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
cooked octopus	2 door under counter cooler	38.00 Fahrenheit	
raw shrimp	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Facility is cooling a variety of meats, rice, and beans. Permit category will be changed to FP14.

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 **10/15/2025**. 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: Julio Cesar Rodriguez
manager

Signed On: October 01, 2025