

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 FA0200213 - TACO BRAVO		Site Address 1950 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 10/23/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0300108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WUOLLET, DENNIS		Inspection Time 11:45 - 13:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SHAWN (M)				FSC Mary Stamper 1/3/28

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						
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

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

Inspector Observations: Major: Measured container of ground beef holding between 126F - 134F in 1 door warmer at cooks line for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Minor: Measured container of shredded cheese holding between 43F - 46F under ice at service line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to add ice.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found soap stored in a cup at front hand service line. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: Found several flies in back dry storage area. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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

Inspector Observations: Found several containers of food stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: 1. Found accumulated dust on fan guards in walk-in-cooler.
2. Found accumulated grease debris on food containers in back prep area.
[CA] Routinely clean and/or replace food containers.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1. Found bulk bins without lids in back dry storage room. [CA] Provide lids.
2. Found ice bin handle in direct contact with ice in ice machine bin. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.
3. Found several single use containers being reused for other food storage in prep area and dry storage room.
[CA] Food containers intended for single use shall not be reused.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Missing cold water knob at warewash sink. Observed cold water valve constantly on when water is turned on at warewash sink. [CA] Provide cold water knob to ensure cold water can be turned on and/or off.
2. Found leaking faucet at warewash sink (middle) when water is on. [CA] Secure leak.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Found garbage bin lid open at time of inspection. [CA] When not in use, ensure lid is closed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese	hot holding	160.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
refried beans	walk-in	39.00 Fahrenheit	
refried beans	hot holding	187.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
chlorine	warewash	100.00 PPM	
shredded cheese	under ice bath	43.00 Fahrenheit	between 43F - 46F.
chicken	stove top	186.00 Fahrenheit	
shredded cheese	walk-in	47.00 Fahrenheit	diligent prep
diced tomato	under ice bath	40.00 Fahrenheit	
ground beef	hot holding	176.00 Fahrenheit	
ground beef	walk-in	40.00 Fahrenheit	
ground beef	1 door warmer	126.00 Fahrenheit	between 126F - 154F, several different containers. COS- operator reheated PHFs to 165F for container not greater than 135F.

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 **11/6/2024**. 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.

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: Shawn Wuollet
Manager
Signed On: October 23, 2024