

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 08/01/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 72 </div>		
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GARCIA'S TAQUERIA INC.		Inspection Time 10:30 - 12:15			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By OSCAR				FSC JUAN HERNANDEZ 8/3/2027

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						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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		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		
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214205 - GARCIA'S TAQUERIA	Site Address 738 S FAIR OAKS AV, SUNNYVALE, CA 94086	Inspection Date 08/01/2024
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 10:30 - 12:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured rice at 51F and pastor at 49F in walk in cooler. Per PIC, it was cooked and cooled yesterday (more than 4 hours).

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans**
 - 2) Separating the food into thinner or smaller portions.**
 - 3) Using rapid cooling equipment (Ex. blast chiller)**
 - 4) Using containers that facilitate heat transfer (ex. stainless steel)**
 - 5) Adding ice as an ingredient.**
 - 6) Using ice paddles**
 - 7) Using an ice bath and stirring frequently**
 - 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**
- [COS] PIC VC&D (Voluntary Condemnation and Destruction) PHFs. See VC&D report.**

Observed a deep metal container of beans cooling.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. Use ice baths.

[COS] PIC stored the container in ice bath.

Follow-up By
08/06/2024

K14 - 8 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: Observed black and pink mold like substance on inside white panel of ice machine, water dropping from the panel is contaminated the ice.

[CA] Clean and sanitize the inside of ice machine.

[COS] PIC cleaned and sanitized the ice machine.

Follow-up By
08/06/2024

Minor Violations

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

Inspector Observations: Measured PHFs in walk in cooler at 42-46F. Observed walk in cooler door popped open for cleaning. Per PIC, it was opened for some time to clean the floors.

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

Follow-up By
08/06/2024

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

Inspector Observations: Observed flies in the facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: Lack of thermometer inside walk in cooler.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Bar three compartment sink hot water faucet is not operating.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

OFFICIAL INSPECTION REPORT

Facility FA0214205 - GARCIA'S TAQUERIA	Site Address 738 S FAIR OAKS AV, SUNNYVALE, CA 94086	Inspection Date 08/01/2024
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 10:30 - 12:15

Inspector Observations: *Accumulation of various containers and other unused material at the back of the facility.*

[CA] *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Chicken	Hot holding at steam table	145.00 Fahrenheit	
Beef	Hot holding at steam table	140.00 Fahrenheit	
Chlorine	Sanitizer bucket at bar area	50.00 PPM	
Shrimp	Walk in cooler	42.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pico de gallo	Walk in cooler	44.00 Fahrenheit	
Pico de gallo	Under counter refrigerator	41.00 Fahrenheit	
Chicken	Walk in cooler	46.00 Fahrenheit	
Rice	Hot holding at steam table	140.00 Fahrenheit	
Beans	Hot holding at steam table	140.00 Fahrenheit	
Cheese	On ice	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted within on 8/6/24 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at (408) 918-3460 to schedule follow-up inspection.

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 **8/15/2024**. 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

Oscar Olivera

Received By: OSACR O
MANAGER

Signed On: August 01, 2024