

# 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

|                                                                                 |                                                                |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0207282 - CERRITO TAQUERIA 4                               | <b>Site Address</b><br>1925 ALUM ROCK AV C, SAN JOSE, CA 95116 | <b>Inspection Date</b><br>06/23/2026    |
| <b>Program</b><br>PR0304801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | <b>Owner Name</b><br>EL CERRITO TAQUERIA 4, LL                 | <b>Inspection Time</b><br>15:30 - 16:30 |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                        | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION                 | <b>Consent By</b><br>MIGUEL B.          |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*This is a follow up inspection to verify that all major violations mentioned on 6/23/26 inspection report have been addressed. Major violations have been addressed and found within compliance:*

*- K23: No rodents, insects, birds, or animals. No evidence of vermin within the facility at the time of inspection.*

*Facility is allowed to re-open.*

*Continue on working with pest control if any issues arise.*

*Continue on working on any other violations mentioned on 6/23/26*

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 **7/7/2026**. 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:** Miguel B.  
Owner

**Signed On:** June 23, 2026