

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 FA0260453 - SUPER TAQUERIA		Site Address 480 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 04/17/2026		Placard Color & Score YELLOW 72		
Program PR0381726 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER TAQUERIA RESTAUR		Inspection Time 11:25 - 12:35			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Alejandro Arriola 11/07/2027

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods		X		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		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	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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:

Chicken a the extra steam table measured at 100F in the top right corner. Per cook, he reheated the chicken on the range until it wa boiling and placed it into the steam table about 2 hours prior.

Follow-up By
04/24/2026

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

[SA] PIC agreed to place chicken on TPHC and set to discard at 1:00 pm.

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

Inspector Observations:

Chicken was found cooling in a ice bath. Per cook, he took it off the stove and placed directly into an ice bath almost 2 hours prior. Chicken measured around 100-110F.

Follow-up By
04/24/2026

[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] Chicken was reheated to a minimum of 165F and the cooling process was restarted.

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:

Dishes were found in a chlorine solution measuring at 0 PPM. Per staff, they added chlorine from a spray bottle filled with chlorine.

Follow-up By
04/24/2026

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] The chef made a chlorine solution at 100 ppm and sanitized the dishes.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility's testing strips for chlorine were expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations:

The men's room toilet tissue was not in a dispenser. Per PIC, they are getting the wall where it was attached replaced.

Note: Observed missing wall tiles where the toilet tissue was previously installed.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk in Cooler	40.00 Fahrenheit	
Chicken	Steam Table #1	160.00 Fahrenheit	
Asada	Steam Table # 1	155.00 Fahrenheit	
Salsa	Walk in Cooler	50.00 Fahrenheit	Cooling ~4Hours
Raw Asada	Walk in Cooler	39.00 Fahrenheit	
Beans	Steam Table #1	150.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Asada	Steam Table #2	159.00 Fahrenheit	
Asada	Final Cook	155.00 Fahrenheit	
Beans	Steam Table #2	148.00 Fahrenheit	
Chicken	Final Reheat	210.00 Fahrenheit	
Salsa	Self-Service Cold Hold	42.00 Fahrenheit	
Chicken	Cooling - Ice Bath	110.00 Fahrenheit	
Water	Handwash Sink - Restroom	100.00 Fahrenheit	
Chicken	Steam Table #2	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	0.00 PPM	Remeasured at 100 PPM

Overall Comments:

Notes:

- Routine inspection done in conjunction with CO0159416

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **5/1/2026**. 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

Maria Hdz

Received By: Maria Hernandez
Assistant Manager
Signed On: April 17, 2026