

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 FA0282004 - LA SUPERIOR TAQUERIA		Site Address 1098 LEIGH AV, SAN JOSE, CA 95126		Inspection Date 03/02/2026	
Program PR0423151 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LA SUPERIOR TAQUERIA, LL		Inspection Time 10:10 - 11:10
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By NORMA & CHRISTIAN (O)	FSC Christian Andrade 5/31/27		

Placard Color & Score
GREEN
82

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			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		
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	X	
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	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		
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		

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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:

1. Measured containers of rice holding between 49F - 50F in walk-in-cooler for more than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.
2. Measured cooked jalepenos holding at 93F at counter top for less than 4 hours. [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Minor:

1. Measured the following PHFs holding between 43F - 47F in 4 door under drawer for less than 4 hours: chicken, pork and beef.
2. Measured the following PHFs holding between 43F - 44F in walk-in-cooler: rice, barbacoa and chile verde.
3. Measured container of milk holding at 46F on counter top at customer self-service area. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Found accumulated debris on fan guard in walk-in-cooler. [CA] Routinely clean.

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: Found several scoops with handles deformed and no longer holding its original design. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. [COS] Operator voluntarily discarded scoops with handles that no longer retain their original characteristic qualities.

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: Found scoops with handle in direct contact with food items in bulk bins and ice machine. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination. Handle to ice scoop shall be stored so that it is not in direct contact with ice.

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: Found leaks at the following faucet: 1-compartment sink (middle section) and 3 compartment sink (left side middle section). [CA] Secure leak.

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

Inspector Observations: 1. Lacking rack for mopping equipments. Observed mop device stored directly in mop sink block access. [CA] Install mop rack.
2. Found screen device for exterior door damage and no longer holding its original characteristic qualities. Observed fan off as well. [CA] Replace screen device and/or activate fan device at exterior door.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
pork	4 door under drawer	43.00 Fahrenheit	between 43F - 46F
chlorine	sani bucket	100.00 PPM	
beef	counter top	109.00 Fahrenheit	process of cooling
beef	walk-in	102.00 Fahrenheit	process of cooling
chicken	hot holding	150.00 Fahrenheit	
shredded cheese	4 door under drawer	41.00 Fahrenheit	
rice	counter top	194.00 Fahrenheit	
beans	hot holding	164.00 Fahrenheit	
croissant	1 door upright freezer	-16.00 Fahrenheit	
cooked jalepenos	counter top	93.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
salsa	counter top	52.00 Fahrenheit	diligent prep
warm water	handsink (near walk-in-cooler, warewash, cooks line & RR)	100.00 Fahrenheit	
cake	2 door reach in freezer	-10.00 Fahrenheit	
fruits	3 door reach in	41.00 Fahrenheit	
sliced ham	4 door under drawer	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
menudos	flat top	189.00 Fahrenheit	process of cooking
sliced tomatoes	4 door under drawer	41.00 Fahrenheit	
rice	hot holding	180.00 Fahrenheit	
cooked onions	counter top	152.00 Fahrenheit	
beef	4 door under drawer	43.00 Fahrenheit	between 44F - 47F
barbacoa	walk-in	72.00 Fahrenheit	process of cooling
chile verde	walk-in	43.00 Fahrenheit	between 43F - 44F
chicken	4 door under drawer	41.00 Fahrenheit	
shredded cheese	cold top	41.00 Fahrenheit	
barbacoa	walk-in	43.00 Fahrenheit	
beverage	grab n go	41.00 Fahrenheit	
rice	4 door under drawer	41.00 Fahrenheit	
rice	walk-in	43.00 Fahrenheit	
cake	2 door sliding display	41.00 Fahrenheit	
rice	walk-in	49.00 Fahrenheit	between 49F - 50F for more than 4 hours. COS- VC&D

Overall Comments:

Inspection conducted in conjunction to CO0159021

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 **3/16/2026**. 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

Christian A.

Received By: Christian Andrade
Owner

Signed On: March 02, 2026