

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 10/22/2026		Placard Color & Score YELLOW 58		
Program PR0300108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WUOLLET, DENNIS		Inspection Time 11:30 - 14:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JASON				FSC Please check FSC format. Please check FSC format.

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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		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			N
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	X			
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X	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		
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	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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	X	
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: 1. Shredded cheddar cheese measured ranged from 48-62F in cold holding unit at service line. PIC stated cheese was shredded at 7am and stored in this unit.

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

[COS] Instructed PIC to add more ice to unit in way that the container side are in contact with ice to keep container at 41F.

Follow-up By 10/29/2026

2. The following food items measured below 135F hot hold unit at front service line. Several cold spots in food container.

- Nacho Cheese:127F

- Ground beef:122F

[CA] When hot holding PHFs shall be 135°F or above.

[COS] Instructed PIC to stir food frequently for proper/even heat distribution and maintain food at 135F or above.

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

Inspector Observations: 2 containers of refried beans(~10lbs each) measured 68F in walk in cooler. PIC stated items were cooked yesterday and brought inside walk-in cooler last night.

[CA] 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.

[COS] Voluntarily condemned and discarded by PIC.

Follow-up By 10/29/2026

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: Employee first washed with soap, next rinsed, and placed ice scoop and food container on dry drying board. Sanitation step missing when active warewashing.

[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).

[COS] Instructed PIC to set up sanitization compartment with 1 TBS of bleach (5.25%) per 1 gal ; the rewash and sanitize the items.

Follow-up By 10/29/2026

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at prep sink measured at 112F. Hot water at 3-comp sink measured 108F

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations: 1. Old rodent droppings observed at lower shelving area in right corner of front service line.

[CA] Clean and sanitize areas so that they are free of old droppings.

2. Heavy accumulation of drain flies at floor drain next to left side of ice machine.

[CA] Food facility shall be kept free of gnats and fruit flies. Work with pest control to to monitor and eliminate issue.

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

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Inspector Observations: 1. Boxes of soda syrup on the floor in dry storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2. Food powders stored in non-food grade plastic containers. Flour bag left open poured into container.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

3. CO2 tanks in dry storage room not secured.

[CA] Secure CO2 or pressurized tanks to a rigid structure.

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: No test strips available.

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

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: Garbage bins lids left open.

[CA] Garbage bin lids shall be kept closed when not in use to prevent attractants for vermin.

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

Inspector Observations: Employee restroom did not self close.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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: [Repeat violation] Broken tiles under right side of 3-comp sink. Several cracked tiles throughout facility kitchen floors.

[CA] Repair broken tiles.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit not available or posted in public view.

[CA] A food facility shall have valid health permit available or review & posted in public display.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
diced tomatoes	cold holding unit service line	41.00 Fahrenheit	
hot water	3 - comp sink	108.00 Fahrenheit	
hot water	hand wash sink	41.00 Fahrenheit	
shredded cheese	walk in cooler	39.00 Fahrenheit	
hot water	restroom	100.00 Fahrenheit	
refried beans	walk in cooler	68.00 Fahrenheit	cooling, VC & D
salsa verde	walk in cooler	36.00 Fahrenheit	
ground beef	hot holding unit service line	122.00 Fahrenheit	
ambient	1-door freezer standing	10.00 Fahrenheit	
sour cream	walk in cooler	38.00 Fahrenheit	
Shredded cheese	cold holding unit	48.00 Fahrenheit	
diced tomatoes	walk in cooler	39.00 Fahrenheit	
ground beef	hot holding unit in cook line	140.00 Fahrenheit	
hot water	prep - sink	112.00 Fahrenheit	
nacho cheese	hot holding unit	127.00 Fahrenheit	

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Overall Comments:

Joint inspection with B. Zepeda.

Report written by B. Zepeda.

Follow-up inspection will be conducted on or before 10/29/2026. First follow-up is free of charge, if additional follow-ups are necessary it will be billed at \$290 per hour.

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 **11/5/2026**. 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: Mary Stamper
manager
Signed On: October 22, 2026