

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 FA0214138 - 3 PORTILLOS TAQUERIA		Site Address 670 N FAIR OAKS AV, SUNNYVALE, CA 94085		Inspection Date 12/23/2025	
Program PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 3 POTRILLOS TAQUERIA		Inspection Time 11:10 - 12:40
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By DIEGO MACIAS	FSC JOSE HERNANDEZ 10-27-26		

Placard Color & Score

GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
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									S
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								X	X	
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										
K36	Equipment, utensils, linens: Proper storage and use								X	X	
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored								X	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices										
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										
K45	Floor, walls, ceilings: built, maintained, clean										
K46	No unapproved private home/living/sleeping quarters										
K47	Signs posted; last inspection report available								X		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND CLEAN CONTAINERS STORED BELOW THE HAND WASH SINK. [CA] RELOCATE THE CLEAN CONTAINERS. AND KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND 2 SPRAY CLEANER BOTTLES ON THE SHELF NEXT TO FOOD ITEMS. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

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

Inspector Observations: FOUND THE BOTTOM OF THE SLIDING DOOR REFRIGERATORS IN THE FRONT SERVICE AREA WITH FOOD DEBRIS. [CA] CLEAN THIS AREA MORE OFTEN.

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 A CO2 TANK NOT FASTENED TO A RIGID STRUCTURE IN THE FRONT SERVICE AREA. [CA] FASTEN TANK TO A RIGID STRUCTURE.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A FEW WIPING CLOTHS STORED ON THE FOOD PREPARATION COUNTERS IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE. COS

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE RESTROOM. [CA] PROVIDE A HAND WASH SIGN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
POZOLE	REACH IN REFRIGERATOR	33.00 Fahrenheit	
EGGS	WALK IN COOLER	35.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	35.00 Fahrenheit	
TRIBE	COOKING TEMP	186.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	33.00 Fahrenheit	
BEANS	WALK IN COOLER	36.00 Fahrenheit	
RICE	HOT HOLDING	153.00 Fahrenheit	
BEEF	WALK IN COOLER	35.00 Fahrenheit	
RICE	WALK IN COOLER	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	4.00 Fahrenheit	
FISH	WALK IN COOLER	35.00 Fahrenheit	
INDIVIDUAL SERVING CONTAINERS OF SALSA	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	COLD HOLDING	35.00 Fahrenheit	
PICO DE GALLO	FRONT SELF SERVICE AREA	40.00 Fahrenheit	
CEVICHE	COLD HOLDING	40.00 Fahrenheit	
PICO DE GALLO	COLD HOLDING	38.00 Fahrenheit	
BEEF STEW	REACH IN REFRIGERATOR	33.00 Fahrenheit	
BEEF	REACH IN FREEZER	4.00 Fahrenheit	
BEANS	HOT HOLDING	155.00 Fahrenheit	
BACON	COLD HOLDING	38.00 Fahrenheit	

Overall Comments:

THE OWNER WOULD LIKE TO CHANGE THE NAME (AS IT IS A TYPO) TO: 3 POTRILLOS TAQUERIA

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 **1/6/2026**. 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: DIEGO MACIAS
OWNER
Signed On: December 23, 2025