

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 FA0205392 - TEQUILA'S TAQUERIA		Site Address 1052 LEIGH AV 20, SAN JOSE, CA 95126		Inspection Date 06/03/2025		Placard Color & Score GREEN 78		
Program PR0305774 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER MICHELADA CORPO		Inspection Time 10:00 - 11:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By LULU & CHRISTIAN (M) & CLARIBEL (PHONE-Q) & KARINA (M)				FSC Christian Escamilla 6/22/26

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				
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						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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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 the following PHFs holding between 73F - 114F in hot holding unit near cooks line: pork, tongue, and chicken.

2. Measured container of cooked diced squid holding at 50F in 3 door cold top.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F and hot held food at or above 135F. [COS] Operator directed to relocate PHFs to different unit and reheat PHFs to 165F.

Minor: Measured the following PHFs holding between 44F - 48F in 3 door cold top for less than 4 hours: raw scallop, raw shrimp and cooked shrimp. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Found single paper towel stored outside of mounted dispenser at employees restroom in back area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations: Found several flies near bar station. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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

Inspector Observations: Found boxes/containers of food stored on floor in walk-in-cooler/freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

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 3 knives stored between wall and back of 3-compartment sink at bar area. [CA] Properly store utensils and equipment in a clean and sanitary manner.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found 1 fryer device not under the mechanical exhaust hood. Per operator, facility uses fryer station. [CA] Relocate fryer device under mechanical exhaust hood.

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 leaking faucet at warewash sink (left and right side) when water is on/off. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked sliced squid	3 door reach in	38.00 Fahrenheit	
shrimp soup	stove top	108.00 Fahrenheit	process of reheating
chicken	hot inserts	73.00 Fahrenheit	for less than 4 hours. [COS] reheat to 165F
beverage	1 door reach in	45.00 Fahrenheit	nonPHFs (redbull)
hot water	(2x) warewash (bar & back)/1-comp	120.00 Fahrenheit	
sliced tomato	3 door cold top	47.00 Fahrenheit	diligent prep
sliced raw beef	counter	51.00 Fahrenheit	diligent prep
refried beans	hot inserts	181.00 Fahrenheit	
cooked sliced squid	3 door cold top	50.00 Fahrenheit	for less than 4 hours. COS-relocate
diced fish	counter	61.00 Fahrenheit	diligent prep
chlorine	warewash (bar)	100.00 PPM	
pork	hot inserts	97.00 Fahrenheit	for less than 4 hours. [COS] reheat to 165F
diced tomato	3 door cold top	46.00 Fahrenheit	diligent prep
raw shrimp	3 door cold top	47.00 Fahrenheit	
fish	walk-in-freezer	6.90 Fahrenheit	
raw shrimp wrap with bacon	2 door reach in	41.00 Fahrenheit	
beef	hot inserts	160.00 Fahrenheit	
raw scallop	3 door cold top	44.00 Fahrenheit	
cooked shrimp	walk-in	41.00 Fahrenheit	
chicken stew	walk-in	41.00 Fahrenheit	
cheese block	3 door cold top	41.00 Fahrenheit	
chicken	counter	202.00 Fahrenheit	
sausage	3 door reach in	38.00 Fahrenheit	
warm water	handsink (front, bar, prep & 3RR)	100.00 Fahrenheit	
shrimp tempura	2 door cold top	41.00 Fahrenheit	
quat	warewash (back)/sani bucket	200.00 PPM	
shredded cheese	3 door cold top	41.00 Fahrenheit	
sushi roll	2 door reach in	38.00 Fahrenheit	
salsa	2 door cold top (self-service)	41.00 Fahrenheit	
onions	hot inserts	170.00 Fahrenheit	
shrimp cerviche	3 door cold top	38.00 Fahrenheit	
imitation crab	2 door cold top	36.00 Fahrenheit	
pork	counter	176.00 Fahrenheit	
raw beef	3 door reach in	40.00 Fahrenheit	
tongue	hot inserts	114.00 Fahrenheit	for less than 4 hours. [COS] reheat to 165F
beverage	under ice	37.00 Fahrenheit	
beverage	1 door upright	38.00 Fahrenheit	
raw shrimp	walk-in	41.00 Fahrenheit	
raw chicken	3 door reach in	41.00 Fahrenheit	
cooked shrimp	3 door cold top	48.00 Fahrenheit	
oyster (shelled)	2 door upright (under ice)	40.00 Fahrenheit	
fish cerviche	3 door cold top	37.00 Fahrenheit	
rice	hot inserts	147.00 Fahrenheit	

Overall Comments:

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 **6/17/2025**. 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.

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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

Karina Hawk

Received By: karina hawk
Manager

Signed On: June 03, 2025