

**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**

<b>Facility</b> FA0267734 - LA PLAZA MARKET TAQUERIA		<b>Site Address</b> 901 OAKLAND RD, SAN JOSE, CA 95112		<b>Inspection Date</b> 08/15/2023	
<b>Program</b> PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> JE&E CHAVEZ, LLC		<b>Inspection Time</b> 11:30 - 12:30
<b>Inspected By</b> MANDEEP JHAJJ		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> LISBETH TORRES	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
warm water	hand sink	100.00 Fahrenheit	
beans	hot hold	145.00 Fahrenheit	
chicken	hot hold	148.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
salsa	prep unit	41.00 Fahrenheit	
sliced tomatoes	prep unit	41.00 Fahrenheit	
sour cream	prep unit	41.00 Fahrenheit	
cheese	prep unit	41.00 Fahrenheit	

**Overall Comments:**

*Follow up inspection to check compliance with violations k06, k14, k07, k48*

*Prep sink installed back at original place (plan check not applicable), hand sink available in facility, prep unit food found in compliance.*

*Green placard posted on the wall.*

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 **8/29/2023**. 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:** LISBETH TORRES  
 MANAGER  
**Signed On:** August 15, 2023