

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 FA0207597 - MENDOZA TAQUERIA		Site Address 2100 STORY RD C, SAN JOSE, CA 95122	Inspection Date 05/20/2026
Program PR0307903 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PEREZ, JOSE LUIS	Inspection Time 10:35 - 11:35
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE PEREZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/14/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/20/2026

Cited On: 05/14/2026

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

Compliance of this violation has been verified on: 05/20/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major holding temperature and cooling violation.

Upon inspection:

1) 2 door upright cooler in back measured to have:

- Pulled chicken cooling at 45F. - cooked earlier this morning
- Salsa at 37F
- Cooked sauce at 36F
- Cut melon at 36F

2) No tamales observed to be stored at room temperature out of active temperature control.

3) Tamales observed inside freezer in large containers measuring 31F from this morning. Tamales observed spread out in single layer. Per operator all hot tamales will be kept on time and have been hold out already today.

Major violations have been corrected. Continue working on other violations from routine inspection report.

NOTE: No back flow prevention device has been installed for mop sink in the back. Commissary agreement shall be approved upon installation of back flow prevention device.

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 **6/3/2026**. 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.

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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

J.P.M.

Received By: Jose Perez
Owner

Signed On: May 20, 2026