

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 FA0201474 - NINA'S TAQUERIA		Site Address 49 E MAIN ST, LOS GATOS, CA 95032	Inspection Date 08/28/2023
Program PR0307410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OMAR REVUELTAS	Inspection Time 09:40 - 10:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SERGIO PINON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/23/2023

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

Compliance of this violation has been verified on: 08/28/2023

Cited On: 08/23/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/28/2023

Minor Violations

Cited On: 08/23/2023

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

Compliance of this violation has been verified on: 08/28/2023

Cited On: 08/23/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/28/2023

Cited On: 08/23/2023

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

Compliance of this violation has been verified on: 08/28/2023

Cited On: 08/23/2023

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Compliance of this violation has been verified on: 08/28/2023

Cited On: 08/23/2023

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

Compliance of this violation has been verified on: 08/28/2023

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and contamination/adulteration of food.

The following major violations was corrected:

K07M - Improper holding temperatures

- Measured horchata and agua fresca at 38F in the reach in refrigerator. All other potentially hazardous foods measured at proper holding temperatures.

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K13M - Contamination and adulteration of food

- No food contamination observed during time of inspection.

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 **9/11/2023**. 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

Sergio Pinon

Received By: SERGIO PINON
ASSISTANT MANAGER
Signed On: August 28, 2023