

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 FA0240386 - SANTA FE TAQUERIA		Site Address 2687 STORY RD, SAN JOSE, CA 95122		Inspection Date 02/11/2025		Placard Color & Score GREEN 96		
Program PR0340479 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA FE MERCADOS INC		Inspection Time 11:00 - 12:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ISIDORA				FSC Felipe Cruz 06/07/2027

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						
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						
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						
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		
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		X
K36	Equipment, utensils, linens: Proper storage and use		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0240386 - SANTA FE TAQUERIA	Site Address 2687 STORY RD, SAN JOSE, CA 95122	Inspection Date 02/11/2025
Program PR0340479 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA FE MERCADOS INC	Inspection Time 11:00 - 12:15
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

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 2 dust hanging on the hood filter at cookline.

[CA] Clean and maintain hood.

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

Inspector Observations: Missing light cover for ceiling light at food prep area.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cut tomato	open top fridge front	38.00 Fahrenheit	
Small intestine	Walk-in fridge	37.00 Fahrenheit	
Sauce	Open top fridge	38.00 Fahrenheit	
Chlorine	Sanitizer bucket behind	100.00 PPM	
Chicken	Warmer	167.00 Fahrenheit	
Rice	Counter cooling	165.00 Fahrenheit	Per employee, just cooked
Water	1 compartment sink	120.00 Fahrenheit	
Chicken	Open top fridge back	38.00 Fahrenheit	
Water	Hand wash sink back kitchen	100.00 Fahrenheit	
Beans	Steam table	178.00 Fahrenheit	
Menudo	Walk-in fridge	36.00 Fahrenheit	
Water	Hand wash sink front	100.00 Fahrenheit	
Chlorine	3rd compartment sink	100.00 PPM	
Water	Restroom	100.00 Fahrenheit	
Pork	Off from stove ready to serve	170.00 Fahrenheit	
Chlorine	Sanitizer bucket front	100.00 PPM	
Pork	Rolling unit	168.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Chicken	Warmer	165.00 Fahrenheit	
Beef	Steam table	187.00 Fahrenheit	

Overall Comments:

Inspected basement. Basement stored uniform, a freezer with fruits and office items.

Violations from previous inspection report were corrected.

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 **2/25/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0240386 - SANTA FE TAQUERIA	Site Address 2687 STORY RD, SAN JOSE, CA 95122	Inspection Date 02/11/2025
Program PR0340479 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA FE MERCADOS INC	Inspection Time 11:00 - 12:15

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: Felipe
Manager
Signed On: February 11, 2025