

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 FA0262021 - LA VICTORIA TAQUERIA #3		Site Address 5015 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 06/02/2025	
Program PR0384257 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BARRITA, NICANDRO		Inspection Time 09:15 - 10:30
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By PILAR	FSC Pilar Vazquez 09/30/2027		

Placard Color & Score

GREEN
78

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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					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								X		
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								X		
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored								X		
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										

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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: Sliced tomatoes on counter measured 62F and sliced cheese on counter measured 52F. Per PIC, they had been out for 30 minutes.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Cheese and tomatoes placed on ice baths.

Salsa in ice bath measured 52F at the top and 49F at the bottom. Employee pulled container out and observed that ice was only on the bottom of the container. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Ice and water added to container. Ensure that ice and water go up both sides of the container to maintain all food inside at 41F or below.

Minor Violations

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

Inspector Observations: Large and full five gallon container of chili verde sauce measured 64F. Per PIC, it was made in the morning, 2 hours prior. **[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:**

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed middle compartment of three compartment sink full of water and soap with dishes soaking in it. **[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine in sanitizing bucket in the front service area measured 200ppm. **[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: Observed the working end of two knives stored between the wall and a table. **[CA] All equipment shall be stored so that the working end of the equipment is protected from contamination.**

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

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Inspector Observations: *Observed that CO2 container by syrups was not chained to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

Observed five gallon single use buckets reused to store food in walk in fridge. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed several wiping cloths on the counters when not in use in the preparation area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hotchata	Front display/service	36.00 Fahrenheit	
Shredded chicken	Walk in fridge	51.00 Fahrenheit	Cooling from preparation.
Salsa	Ice bath	52.00 Fahrenheit	49F-52F
Hot water	Three compartment sink	120.00 Fahrenheit	
Beans	Hot holding cabinet	167.00 Fahrenheit	
Rice	Hot holding cabinet	157.00 Fahrenheit	
Sliced tomato	Container on counter	62.00 Fahrenheit	
Chili verde	Walk in fridge	62.00 Fahrenheit	
Carne asada	Hot holding insert	167.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Melon juice	Front display/service	36.00 Fahrenheit	
Sliced cheese	Container on counter	57.00 Fahrenheit	
Chili rellenos	Walk in fridge	41.00 Fahrenheit	
Chicken	Hot holding on stove	178.00 Fahrenheit	
Guacamole	Under counter reach in	41.00 Fahrenheit	
Chlorine	Sanitizing bucket - front	200.00 PPM	
Pico de gallo	Cooling from prep	53.00 Fahrenheit	Placed in walk in
Chicken	Walk in fridge	41.00 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 **6/16/2025**. 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.

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: Pilar Vazquez

Cashier

Signed On: June 02, 2025