

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 FA0214138 - TRES POTRILLOS TAQUERIA		Site Address 670 N FAIR OAKS AV, SUNNYVALE, CA 94087		Inspection Date 05/31/2022	
Program PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MACIAS, OCTAVIO		Inspection Time 14:15 - 16:30
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By DIEGO MACIAS	FSC Diego Macias 10/27/2026		

Placard Color & Score
GREEN
78

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		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	X	
K27 Food separated and protected	X	
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	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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

K14 - 8 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: No sanitizer (bleach or quat) detected in sanitizing compartment for manual warewashing. [CA] Provide bleach at 100ppm or quat at 200ppm for proper sanitization after warewashing. [COS] Employee put bleach in sanitizing compartment at the proper concentration.

Follow-up By
06/03/2022

Observed employee to wash a ladle with soap and water but skip the sanitization step. [CA] Ensure employees follow the proper steps for manual warewashing (wash with soap and water, rinse with clean water, sanitize with 100ppm bleach or 200ppm quat). [COS] Employee sanitized the ladle.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed frozen beef to thawing on storage rack. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed PHFs in freezer, reach-in refrigerator and walk-in cooler that were uncovered. [CA] Cover/protect open foods (except during cooling process).

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 lip of food prep sink to be separated from basin of sink. [CA] Replace food prep sink by 5/31/2023. Maintain equipment.

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

Inspector Observations: Observed one pressurized cylinder not securely fastened to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations: Observed soiled wiping cloths stored on food prep surface. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed open employee beverages stored on top of food prep cold hold unit. [CA] Ensure employee beverages are covered and stored away from any food preparation and food storage.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Ceiling vents have a large quantity of dirt and dust buildup on them.[CA]Thoroughly clean ceiling vents that have a large quantity of dirt and dust build up.

Observed food debris on floors and walls. [CA] Thoroughly clean and sanitize floors and walls.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
fish	walk-in cooler	37.00 Fahrenheit	
cooked beef	steam table	138.00 Fahrenheit	
quat	3 comp sink	0.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
fish	freezer	24.00 Fahrenheit	
raw beef	storage racks	41.00 Fahrenheit	less than 41F (thawing)
chlorine	sanitizer bucket	200.00 PPM	
rice	cookline	192.00 Fahrenheit	
raw beef	drainboard of food prep sink	43.00 Fahrenheit	According to PIC, beef was just pulled out of the walk-in for preparation (slicing)
shrimp	food prep cold hold	40.00 Fahrenheit	
cheese	food prep cold hold	49.00 Fahrenheit	
salsa	food prep cold hold	41.00 Fahrenheit	
salsa (pico de gallo)	salsa bar cold hold	43.00 Fahrenheit	
chicken	steam table	138.00 Fahrenheit	
shrimp	reach-in	41.00 Fahrenheit	
beef	hot hold at cookline	147.00 Fahrenheit	
cooked potato	food prep cold hold	49.00 Fahrenheit	
al pastor	hot hold at cookline	162.00 Fahrenheit	
chile relleno	walk-in cooler	41.00 Fahrenheit	
chlorine	3 comp sink	0.00 PPM	
rice	hot box	150.00 Fahrenheit	
octopus	food prep cold hold	44.00 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 **6/14/2022**. 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: Diego Macias
Owner

Signed On: May 31, 2022