

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 11/05/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 93 </div>		
Program PR0307410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OMAR REVUELTAS		Inspection Time 10:20 - 12:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RENE REVUELTAS				FSC IRENE SANCHEZ 09/22/2027

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	X	
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		
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		

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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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the hot holding unit, measured cilantro rice between 132F and 134F. Per operator, cilantro rice was prepared an hour prior. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [COS] Operator removed containers of cilantro rice and reheated to 165F at the cookline.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the dry storage area, observed open food grade containers for rice and beans. [CA] Ensure food containers are kept covered with a fitted lid during storage.

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: In the warewash area, observed the use of a wooden board for storage of bottled cleaners. In the food storage areas, observed the use of cardboard to line shelving. [CA] Ensure only approved equipment and materials are used within the facility. Discontinue use of wood and cardboard as shelving/shelving liner.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hibiscus agua fresca	reach in refrigerator	38.00 Fahrenheit	
cheese	3 door reach in refrigerator	35.00 Fahrenheit	
cooked beans	hot holding unit	170.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
raw chicken	reach in refrigerator	37.00 Fahrenheit	
raw beef	reach in refrigerator	37.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
al pastor	steam table	150.00 Fahrenheit	
cilantro rice	hot holding unit	132.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
green salsa	reach in refrigerator	40.00 Fahrenheit	
carne asada	steam table	170.00 Fahrenheit	
cooked rice	steam table	180.00 Fahrenheit	
shredded cheese	3 door reach in refrigerator	35.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
pinto beans	steam table	160.00 Fahrenheit	
carne asada	2 door undercounter refrigerator	40.00 Fahrenheit	
orange salsa	reach in refrigerator	39.00 Fahrenheit	
cooked rice	hot holding unit	150.00 Fahrenheit	
cooked chicken	steam table	165.00 Fahrenheit	
chorizo	2 door undercounter refrigerator	40.00 Fahrenheit	
raw pork	reach in refrigerator	36.00 Fahrenheit	

Overall Comments:


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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 **11/19/2024**. 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: RENE REVUELTAS
ASSISTANT MANAGER
Signed On: November 05, 2024