

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 FA0206701 - LA MORENITA RESTAURANT	Site Address 1652 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/11/2026
Program PR0307730 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TACOS LA MORENITA INC	Inspection Time 13:35 - 15:00
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By LUCIA RODRIGUEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: At the steam table, measured pinto beans at 127F and refried beans at 125F. Per operator, pinto beans and refried beans stored from about 2 hours prior.

[CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth.

[SA] Operator reheated pinto beans and refried beans at the cookline to 165F and returned to steam table for hot holding. Measured hot water in the steam table at 170F.

Minor Violations

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

Inspector Observations: By the cookline, on shelving in the area, measured a large container of cooked rice cooling between 115F and 134F. Per operator, cooked rice was prepared an hour prior.

[CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F and 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice, using an ice bath, separating food into smaller portions, using shallow containers, using ice paddles, and/or using rapid cooling technology.

[SA] Operator placed rice in bags and fully submerged in ice water to facilitate RAPID cooling. Facility currently does not have an ice machine installed to facilitate cooling and only has bagged ice. Discussed with operator to use baking trays facilitate cooling prior to placement in an ice bath.

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: At the 3 compartment sink, in the sanitizing compartment, measured quaternary ammonium sanitizer at 100 PPM.

[CA] Ensure quaternary ammonium sanitizer is maintained at 200 PPM for proper cleaning and sanitizing of utensils and equipment.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked rice	shelving by cookline	134.00 Fahrenheit	Measured between 115F - 134F
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	
pinto beans	steam table	127.00 Fahrenheit	
refried beans	steam table	125.00 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 2/25/2026. 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: LUCIA RODRIGUEZ
OWNER
Signed On: February 11, 2026