

**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**

<b>Facility</b> FA0309846 - TAQUERIA RANCHO FOODS		<b>Site Address</b> 5620 FRAZIER LAKE RD, GILROY, CA 95020		<b>Inspection Date</b> 01/07/2026	
<b>Program</b> PR0454106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MA DEL ROSARIO SANTOYO		<b>Inspection Time</b> 17:15 - 17:45
<b>Inspected By</b> GINA STIEHR		<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> JACK	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

*Inspector Observations: No paper towels in employee restroom. [CA] Provide single use paper towels in dispenser at handwash station at all times. [COS] PIC had staff refill paper towel dispenser during time of inspection.*

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

*Inspector Observations: Lack of hot water at handwash and 3 comp sinks (water measured at 61F). [CA] Provide hot water at a minimum of 100F at the handwash station and 120F at the 3 comp warewash sink. [COS] PIC adjusted water heater and restored hot water to all sinks.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**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 1/21/2026. 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

*Ali*

**Received By:** Ali Mohsen  
 Manager  
**Signed On:** January 07, 2026