

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 FA0210753 - TAQUERIA TLAQUEPAQUE #2		Site Address 721 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 09/29/2026		Placard Color & Score GREEN 87		
Program PR0305208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAVARRO, UBALDO		Inspection Time 11:20 - 13:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By UBALDO NAVARRO CASTILLO				FSC Ubaldo Navarro Castillo 02/13/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion							
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						S
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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0210753 - TAQUERIA TLAQUEPAQUE #2		Site Address 721 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 09/29/2026
Program PR0305208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NAVARRO, UBALDO	Inspection Time 11:20 - 13:00
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Inoperable restroom handwash sinks. Signs were observed posted on the restroom doors stating that the sinks are out of service. Operator stated that employees have been instructed to wash their hands at the front service handwashing sink after using the restroom. Repairs are scheduled to be completed today. Videos will be provided once repairs have been completed.

[CA] Repair handwash sinks and maintain in good condition.

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: Accumulation of mold-like substance observed on interior panel of ice machine.

[CA] Routinely clean and sanitize ice machine to prevent buildup.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot water available at the front handwash sink. Maximum water temperature measured at 74F. Operator stated that repairs will be completed today and video will be sent.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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: Heavily worn gaskets observed on two door prep cooler doors (next to stove).

[CA] Replace gaskets and maintain in good condition.

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: Inoperable Beverage-Air two door upright cooler observed being used as storage. No PHFs stored in unit. Operator stated that he plans to remove refrigeration unit from the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Ensure equipment is removed in a timely manner to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0210753 - TAQUERIA TLAQUEPAQUE #2	Site Address 721 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 09/29/2026
Program PR0305208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NAVARRO, UBALDO	Inspection Time 11:20 - 13:00

Measured Observations

Item	Location	Measurement	Comments
raw beef	3 door upright freezer	22.00 Fahrenheit	IR
water	back handwash sink	100.00 Fahrenheit	
green salsa	2 door prep cooler 2 - top insert	41.00 Fahrenheit	
whole milk	2 door display cooler	40.00 Fahrenheit	IR
whole pinto beans	steam table	148.00 Fahrenheit	
cooked shrimp	walk in cooler	40.00 Fahrenheit	
refried beans	steam table	160.00 Fahrenheit	
raw shell eggs	walk in cooler	38.00 Fahrenheit	IR
rice	steam table	142.00 Fahrenheit	
ambient	walk in cooler	36.00 Fahrenheit	
raw chicken	2 door upright cooler	39.00 Fahrenheit	IR
raw chicken	2 door prep cooler 2	40.00 Fahrenheit	
shredded chicken	steam table	150.00 Fahrenheit	
crema	2 door prep cooler	38.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
water	3 comp sink	122.00 Fahrenheit	
cooked octopus	2 door prep cooler	41.00 Fahrenheit	
red sauce	2 door prep cooler	40.00 Fahrenheit	
cooked ground beef	3 door display cooler	37.00 Fahrenheit	
water	front handwash sink	74.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with complaint investigation: CO0160997

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 **10/13/2026**. 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: Ubaldo Navarro Castillo
owner

Signed On: September 29, 2026