

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 FA0261858 - MI RANCHO TAQUERIA	Site Address 2806 STORY RD, SAN JOSE, CA 95127	Inspection Date 01/16/2025
Program PR0384573 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MI RANCHO SUPMKT SAN JOSE	Inspection Time 12:00 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE LOPEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/16/2025

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/16/2025

Minor Violations

Cited On: 01/16/2025

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Carne seca (ready-to-eat dehydrated meat/beef jerky) offered for sale. Facility is using a commercial Bench Food dehydrator and conducting specialized process at the meat department.

Follow-up By
02/06/2025

Facility lacks:

- Proper license from California Department of Food and Agriculture.
- Any Hazard Analysis Critical Control Point (HACCP) plan or Standard Operating Procedures (SOPs).
- Compliance approval from California Department of Public Health.
- Notification and approval from this Division.

[CA] Facility that is currently conducting specialized processes must have prior approval from corresponding agencies.

[COS] Carne seca was removed from sales floor.

Measured Observations

Item	Location	Measurement	Comments
Milk	Carafe	41.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Cheese	Display case	41.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 01/15/2025. The facility was issued a conditional pass for failing to store potentially hazardous food products at appropriate temperature and for washing reusable dishes without sanitizer. During today's follow-up inspection both major violations were corrected. Most of the minor violations were also corrected.

Therefore, the facility is issued a pass placard.

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 **1/30/2025**. 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.

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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: Jose Lopez
Manager

Signed On: January 16, 2025