

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 FA0267734 - LA PLAZA MARKET TAQUERIA		Site Address 901 OAKLAND RD, SAN JOSE, CA 95112		Inspection Date 04/05/2024	
Program PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JE&E CHAVEZ, LLC		Inspection Time 07:50 - 09:45
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By JUAN	FSC Not Available	

Placard Color & Score
GREEN
79

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					
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0267734 - LA PLAZA MARKET TAQUERIA	Site Address 901 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 04/05/2024
Program PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE&E CHAVEZ, LLC	Inspection Time 07:50 - 09:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Potentially Hazardous Foods measured in a range of 42-51°F around 8:20 am. The walk in cooler's ambient air was measured at 44°F at around 8:20 am. Per staff the walk in was cold when they came in around 6:00 am. Two out of three of the condenser fans were not working.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[COS] Walk in cooler settings were adjusted and condenser fans kicked on. Ambient air was measured at 40°F. PHF temperatures began to lower.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

REPEAT VIOLATION

A food safety certificate is not available upon request.

NOTE: Spoke with manager over the phone to request a Food Safety Certificate and manager provided a food handler card. Inspector explained the difference between a food safety certificate and food handler cards. Handout for Food Safety Certificate was provided. Manager only spoke spanish.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Lids of bulk containers containing sugar, beans, and other dry goods stored under the oven have an accumulation of grease and filth.

[CA] Maintain non-food contact surfaces clean to both sight and touch.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility uses paper towels to plug basins of three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Clear plastic deli containers are being used for scoops in bulk dry ingredients.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Exhaust hood baffles have an accumulation of grease.

[CA] Maintain exhaust hood clean and in good repair.

OFFICIAL INSPECTION REPORT

Facility FA0267734 - LA PLAZA MARKET TAQUERIA	Site Address 901 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 04/05/2024
Program PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE&E CHAVEZ, LLC	Inspection Time 07:50 - 09:45

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Floors of the walk in cooler have an accumulation of food debris and filth.

[CA] Maintain floors, walls, and ceilings of the facility clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Steak - Diced	Walk in Cooler	47.00 Fahrenheit	Facility tossed due to quality from being a day old
Pico de Gallo	Walk in Cooler	44.00 Fahrenheit	Made today, cooling <4 hours.
Tamales	Steam Table	135.00 Fahrenheit	
Ribs	Oven	186.00 Fahrenheit	Final Cook
Water	Hand Washing Sink	100.00 Fahrenheit	
Tamales	Walk in Cooler	48.00 Fahrenheit	Facility tossed due to quality from being a day old.
Marinating Beef	Walk in Cooler	51.00 Fahrenheit	Measured in range of 44-51°F; remeasured at 42°F.
Milk	Walk in Cooler	45.00 Fahrenheit	Remeasured at 41°F
Watr	Three Compartment Sink	120.00 Fahrenheit	
Ambient Air	Walk in Cooler	44.00 Fahrenheit	Remeasured at 36°F
Beef - Diced	Steam Tables	140.00 Fahrenheit	
Pastor	Vertical Broiler	130.00 Fahrenheit	Cooking
Quat Sanitizer	Three Compartment Sink	300.00 PPM	
Shredded Cheese	Prep Cooler	42.00 Fahrenheit	Shredded about 30 mins prior to measurement
Rice	Steam Tables	140.00 Fahrenheit	
Chicken	Steam Tables	135.00 Fahrenheit	

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 **4/19/2024**. 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: Juan Samano
Taquero

Signed On: April 05, 2024