

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 FA0282004 - LA SUPERIOR TAQUERIA		Site Address 1098 LEIGH AV, SAN JOSE, CA 95126		Inspection Date 07/08/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0423151 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LA SUPERIOR TAQUERIA, LL		Inspection Time 14:45 - 17:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIA (M) & CRISTIAN (O)				FSC Dario Partida 5/31/27

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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						S
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: Major:

1. Measured the following PHFs holding between 49F - 53F in 2 door under drawer at cooks line: salsa & guacamole salsa.
2. Measured container of beef holding between 119F - 134F at cooks line.
3. Measured container of cooked chicken holding between 119F - 134F in hot holding unit.
4. Measured the following PHFs holding between 109F - 134F in hot display case: cooked jalepeno and carnitas.
5. Measured the following holding between 118F - 134F in warmer unit: cheese tamale and corn tamale.
Per operator, PHFs placed there less than 4 hours.
[CA] Maintain all PHFs hot held at or above 135F and/or cold held at or below 41F. [COS] Operator directed to reheat all PHFs to 165F.

Minor: Measured a container of salsa holding at 48F in cold top near service line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Found trays of rice, carnitas and salas cooling in walk in cooler with lid covering food items. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Measured water temperature holding at 80F at hand wash station in restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Operator opened hot water valve, measured hot water greater than 100F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: 1. Found several single use containers being reused to store other food items on shelving racks in walk-in-cooler. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.
2. Found pastries items stored on water handle at hand wash station in middle section. [CA] Properly store utensils and equipment in a clean and sanitary manner.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
salsa	walk-in	48.00 Fahrenheit	process of cooling
jello	display case	40.00 Fahrenheit	
corn tamales	warmer	118.00 Fahrenheit	between 118F - 134F for less than 4 hours. COS- reheat to 165F
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
ambient	walk-in	41.00 Fahrenheit	
sliced ham	2 door under drawer @ cooks line	40.00 Fahrenheit	
vegetables	3 door reach in	40.00 Fahrenheit	
jello	grab n go	40.00 Fahrenheit	
warm water	handsink (front, middle, back & RR)	100.00 Fahrenheit	
refried beans	stove top	150.00 Fahrenheit	
cheese tamales	warmer	118.00 Fahrenheit	between 118F - 134F for less than 4 hours. COS- reheat to 165F
shredded cheese	2 door under drawer @ cooks line	41.00 Fahrenheit	
beverage	1 door upright	33.00 Fahrenheit	
cooked chicken	hot holding	119.00 Fahrenheit	between 119F - 134F for less than 4 hours. COS- reheat to 165F
guacamole salsa	2 door under drawer @ cooks line	52.00 Fahrenheit	between 52F - 53F for less than 4 hours. COS-relocate
cooked jalepeno	hot display case	109.00 Fahrenheit	between 109F - 114F for less than 4 hours. COS- reheat to 165F
carnitas	walk-in	48.00 Fahrenheit	process of cooling
carnitas	hot display case	118.00 Fahrenheit	between 118F - 150F. for less than 4 hours. COS- reheat to 165F
churros	2 door reach in freezer	9.00 Fahrenheit	
salsa	2 door under drawer @ cooks line	49.00 Fahrenheit	between 49F - 52F for less than 4 hours. COS-relocate
cooked onions	hot display case	141.00 Fahrenheit	
beef	at cooks line (not on hot holding)	119.00 Fahrenheit	between 119F - 138F for less than 4 hours. COS- reheat to 165F
chlorine	sani bucket	100.00 PPM	
beef	stove top	145.00 Fahrenheit	
pork	stove top	90.00 Fahrenheit	process of reheating
rice	walk-in	52.00 Fahrenheit	process of cooling

Overall Comments:

Note: Discussed/provided handout for time as a public health control (TPHC), discussed food temperature with operator. Provide operator with fee evaluation application as they are taking over PR0303327, FA0205398.

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 7/22/2024. 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.

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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

Cristian A.

Received By: Cristian Andrade
Owner

Signed On: July 08, 2024