

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 FA0209723 - TACO CANTINA		Site Address 497 REYNOLDS CL, SAN JOSE, CA 95112		Inspection Date 05/01/2025		Placard Color & Score GREEN 83		
Program PR0302429 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TACO CANTINA LLC		Inspection Time 11:45 - 13:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By SYNDEE NGUYEN				FSC DILLON HOAN 08/11/2028

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				S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
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							
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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Inside the walk-in refrigerator: measured internal temperatures of cooked chicken tikka masala, mexican shredded beef, and beef fingers to be 47 - 50F. Employees stated foods had been cooked yesterday. Note: other foods in the walk-in refrigerator measured 39F.*

[CA] *Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:*

- *From 135°F to 70°F in 2 hours, AND*
- *From 70°F to 41°F in 4 hours*

[COS] *Foods were voluntarily discarded. See VCD form.*

Minor Violations

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

Inspector Observations: *Observed one kitchen handwash sink's paper towel dispenser was empty. Another stocked handwash sink was located directly behind the wall.*

[CA] *Keep paper towel dispensers stocked at all times.*

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: *Inside the bulk corn starch bin: observed a plastic cup used as a scoop.*

[CA] *Use approved scoops with handles to reduce contamination risk.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Next to the ice machine and in the bar: observe lack of air gap between the drain pipes and the top rim of the floor sinks.*

[CA] *Maintain a minimum one inch air gap between the bottom of the drain pipe and the top of the floor sink to prevent wastewater backflow.*

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

Inspector Observations: *Observed accumulation of grease/food debris on floors behind the cooking equipment under the hood.*

[CA] *Keep floors clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES, CHEESE	FRONT PREP UNIT INSERTS	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN TIKKA MASALA, MEXICAN SHREDDED BEEF, BEEF FINGERS	WALK-IN REFRIGERATOR	47.00 Fahrenheit	47 - 50F
SLICED HAM, DOUGH	REAR PREP UNIT	41.00 Fahrenheit	
RAW CHICKEN	REACH-DOWN SECTION OF FRONT PREP UNIT	41.00 Fahrenheit	
RAW MEATS, MILK	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
PICATA SAUCE	COUNTERTOP	115.00 Fahrenheit	COOLING

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TACO CANTINA

NEW OWNER: TACO CANTINA LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2025 - 05/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 05/01/2025.*

**Permit condition: N/A*

**All food employees must have valid food handler cards within 30 days from hire date.*

****Submit a COMPLETE menu for the facility's catering operation by 5/15/25. Inspector may follow up with facility depending on menu. See notes below.*

NOTES:

Per owner Syndee, the previous facility (Grill em' Pizza) had been operating as a brick-and-mortar facility as well as catering daily for Tesla (the catering menu includes many types of dishes including Indian foods, pasta, etc). The intent for this ownership change had been to change the brick-and-mortar facility to TACO CANTINA per the application, but also continue catering for Tesla (47400 Kato Rd, Fremont) under the Grill em' Pizza permit (Grill em' pizza serves food at Tesla every weekday 11:30 - 1:30pm). During today's appointment, the owner stated she would instead just operate under TACO CANTINA for both the brick and mortar and the catering operations.

** If Taco Cantina serves in this matter in Santa Clara County, a separate permit for host and host catering will be required.*

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 **5/15/2025**. 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: Syndee Nguyen
Owner

Signed On: May 01, 2025