

# 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

<b>Facility</b> FA0230528 - TACO BELL #30793		<b>Site Address</b> 720 STORY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 05/22/2024	
<b>Program</b> PR0330569 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> GOLDEN GATE BELL, LLC		<b>Inspection Time</b> 15:20 - 16:10
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SOSTENES	<b>FSC</b> Sostenes Sanchez Dina 04/12/2029		

<b>Placard Color &amp; Score</b>
GREEN
94

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	X						
K03 No discharge from eyes, nose, mouth	X						S
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	X			
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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		
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		
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

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: Hand wash station by the pillar behind the cashier lacked cold water.**

**Hand wash station available in the back of the kitchen by the food preparation sink, less than 50 feet away.**

**[CA] Hand wash stations shall have adequately supply of hot and cold water.**

**[COS] Manager turned on cold water at the main water valve.**

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

**Inspector Observations: Cold water not available at the hand wash sink behind the cashier.**

**[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Rice	Steam table	148.00 Fahrenheit	
Cooked chicken	Two-door hot holding unit	150.00 Fahrenheit	
Sanitizing bucket	Food preparation line	200.00 PPM	Quaternary ammonia
Guacamole with diced tomato	Refrigerated top insert	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Guacamole with diced tomato	Walk-in refrigerator	37.00 Fahrenheit	
Rice	Two-door hot holding unit	155.00 Fahrenheit	
Pico de gallo	Refrigerated top insert	39.00 Fahrenheit	
Cooked chicken	Steam table	147.00 Fahrenheit	
Seasoned beef	Walk-in refrigerator	37.00 Fahrenheit	
Diced tomatoes	Refrigerated top insert	40.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	
Cooked steak	Steam table	149.00 Fahrenheit	
Diced tomato	Walk-in refrigerator	38.00 Fahrenheit	
Nacho cheese	Two-door hot holding unit	151.00 Fahrenheit	
Seasoned beef	Steam table	164.00 Fahrenheit	
Warm water	Hand wash station - restroom	100.00 Fahrenheit	
Warm water	Hand wash station	101.00 Fahrenheit	Door dash room
Cooked chicken	Walk-in refrigerator	35.00 Fahrenheit	

### Overall Comments:

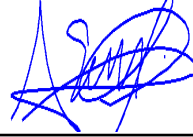
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/5/2024**. 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



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**Received By:** Sostenes  
Manager

**Signed On:** May 22, 2024