

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 FA0211531 - TAQUERIA LA VERACRUZANA		Site Address 1510 JACKSON ST, SANTA CLARA, CA 95050		Inspection Date 11/17/2025		Placard Color & Score YELLOW 67		
Program PR0305776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANCHEZ, PASCUAL		Inspection Time 13:55 - 15:40			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By LIZBETH				FSC Not Available

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						
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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	X	
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		
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		X
K40	Wiping cloths: properly used, stored		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the only handwash station in the kitchen, single use towels were not stocked or available for use. [CA] Handwash stations shall be fully stocked and accessible at all times. [COS] PIC provided a temporary roll of paper towels. Facility to install a permanent dispenser to store paper towels at the handwash station.*

Follow-up By
11/21/2025

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

Inspector Observations: *1) In the preparation unit inserts, measured shelled eggs from 60-68F. Per PIC, eggs were transferred from the walk-in cooler to the inserts less than 30 minutes prior to temperature measurement. Shelled eggs are overstocked above the insert cooler line. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] PIC relocated some eggs to the under counter unit to facilitate rapid cooling. Ensure foods are not stocked above the insert cooler line.*

Follow-up By
11/21/2025

2) At the server station, measured salsa in an ice bath from 41-59F. Per PIC, salsa was recently prepared and transferred to ice bath. The sides of the container are not fully submerged into the ice bath. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] More ice was added to the ice bath to facilitate rapid cooling.

Minor Violations

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

Inspector Observations: *Facility lacks active Food Safety Manager Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K14 - 3 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

Inspector Observations: *Measured the chlorine concentration in the mechanical dishwasher from 0-25 ppm. No active warewashing at the time of inspection. [CA] Mechanical sanitization shall be accomplished with a concentration of 50 ppm, or as per manufacturer's specifications. Facility to utilize the 3-compartment sink for manual warewashing until the mechanical dishwasher is repaired.*

Follow-up By
11/21/2025

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

Inspector Observations: *1) Observed multiple live small flies throughout the food preparation and back storage areas. [CA] The premises of a food facility shall be kept free of vermin and other non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

2) Observed dead insect on the counter of service station. [CA] Clean and sanitize affected areas of dead insects.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the walk-in cooler, observed raw meat and shelled eggs stored above ready-to-eat produce. [CA] Store raw foods of animal origin below ready-to-eat foods. Food shall be separated and protected from contamination.*

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

Inspector Observations: *Observed accumulation of grime and food debris on refrigeration unit gaskets and sides of cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed refrigeration units are missing internal thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed multiple soiled wiping cloths are stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked rice	steam table	160.00 Fahrenheit	
cut tomato	preparation inserts	41.00 Fahrenheit	
beans	walk-in cooler	80.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes prior.
water	3-compartment sink	120.00 Fahrenheit	
tomato salsa	walk-in cooler	72.00 Fahrenheit	Per PIC, recently prepared.
water	handwash sink	100.00 Fahrenheit	
al pastor	stovetop	145.00 Fahrenheit	
salsa	ice bath at server station	41.00 Fahrenheit	41-59F.
carnitas	steam table	163.00 Fahrenheit	
meat	walk-in freezer	19.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	0-25 ppm.
shelled eggs	preparation inserts	68.00 Fahrenheit	
seafood mix	2-door under counter	41.00 Fahrenheit	
cheese	1-door under counter	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
cooked potatoes	preparation inserts	50.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within three business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

*** Facility lacks a dedicated handwash sink. Employees are directed to wash hands in the wash compartment of the 2-compartment warewashing sink, or in the nearby employee restroom. During a change of ownership or remodeling, a designated handwash station must be installed in the food preparation area.**

*** Facility permit condition states "NO COOKING PERMITTED IN THE FACILITY". Confirmed facility has adequate cooking equipment and space for food preparation and storage. This permit condition shall be removed upon review.**

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 **12/1/2025**. 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: Lizbeth Salgado
Owner

Signed On: November 17, 2025