

# 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><br>FA0208555 - TACOS A LA PARILLA                               |  | <b>Site Address</b><br>2980 ABORN SQ, SAN JOSE, CA 95121 |                                   | <b>Inspection Date</b><br>08/22/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>77</b> </div> |  |                                  |
| <b>Program</b><br>PR0307384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                          | <b>Owner Name</b><br>LUCIANO BAEZ |                                      | <b>Inspection Time</b><br>13:35 - 14:45 |                                                                                                                                                                |  |                                  |
| <b>Inspected By</b><br>MARCELA MASRI                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                   | <b>Consent By</b><br>ROBERTO BAEZ    |                                         |                                                                                                                                                                |  | <b>FSC</b> EDIN LOPEZ<br>12-9-27 |

  

| 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  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| 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                                  | X   | X   |
| 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                    | X   |     |
| 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                                                |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          | X   |     |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      | X   |     |

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|                                                                          |                                   |                                                   |                                  |
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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:** FOUND THE FOLLOWING FOOD IN THE REACH IN REFRIGERATOR STORED OVER 4 HRS AT 51F: SAUCE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D. NOTE: THE FOOD THAT HAS BEEN STORED IN THIS REFRIGERATOR FOR LESS THAN 4 HRS WILL BE RELOCATED TO A WORKING REFRIGERATOR.

FOUND THE CHEESE IN ICE BETWEEN 41F AND 51F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THIS FOOD HAS BEEN OUT FOR LESS THAN 4 HRS, PER OPERATOR.

FOUND COOKED MEAT STORED ON THE COUNTER AT 89F. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. NOTE: THE MEAT WILL BE REHEATED TO 165F AND HOT HELD AT 135F MINIMUM. COS

FOUND THE FOLLOWING FOOD IN THE SERVICE REFRIGERATOR AT 49F: PICO DE GALLO AND CHEESE.  
FOUND THE SOUR CREAM AT 44F. [CA] STORE FOOD AT 41F.

### Minor Violations

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

**Inspector Observations:** OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** FOUND A SPRAY BOTTLE WITH BLEACH STORED ON THE SHELF ABOVE BOTTLES OF SALAD DRESSING. [CA] STORE CLEANING SUPPLIES BELOW AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** FOUND THE REACH IN REFRIGERATOR UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR. DO NOT USE THIS REFRIGERATOR UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW.

Follow-up By  
08/28/2025

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

**Inspector Observations:** THE UNDER COUNTER REFRIGERATOR IS MISSING THE THERMOMETER. [CA] PROVIDE A THERMOMETER.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:** FOUND THE RESTROOM DOOR UNABLE TO SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** FOUND A CELL PHONE STORED ON TOP OF THE CUTTING BOARD IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

FOUND 2 MOPS STORED ON THE FLOOR IN THE KITCHEN. [CA] HANG THE MOPS TO AIR DRY.

FOUND THE BACK DOOR OPEN. [CA] ENSURE THAT THE DOOR ARE CLOSED TO PREVENT VERMIN FROM COMING INSIDE.

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K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** *MISSING THE HAND WASH SIGN IN THE RESTROOM. [CA] PROVIDE THE SIGN.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                  | Location                  | Measurement       | Comments |
|-----------------------|---------------------------|-------------------|----------|
| MEAT                  | ON COUNTER IN A CONTAINER | 89.00 Fahrenheit  |          |
| SAUCES                | REACH IN REFRIGERATOR     | 51.00 Fahrenheit  |          |
| HOT WATER             | HAND WASH SINK            | 100.00 Fahrenheit |          |
| PICO DE GALLO         | SERVICE REFRIGERATOR      | 49.00 Fahrenheit  |          |
| CARNE ASADA           | HOT HOLDING               | 155.00 Fahrenheit |          |
| MEAT                  | REACH IN FREEZER          | 10.00 Fahrenheit  |          |
| CHLORINE SANITIZER    | 3 COMPARTMENT SINK        | 100.00 PPM        |          |
| SOUR CREAM            | SERVICE REFRIGERATOR      | 44.00 Fahrenheit  |          |
| RICE                  | HOT HOLDING               | 150.00 Fahrenheit |          |
| CONSOME               | REACH IN REFRIGERATOR     | 51.00 Fahrenheit  |          |
| HOT WATER             | 3 COMPARTMENT SINK        | 120.00 Fahrenheit |          |
| FLAUTAS               | REACH IN REFRIGERATOR     | 51.00 Fahrenheit  |          |
| BIRRIA                | HOT HOLDING               | 156.00 Fahrenheit |          |
| COOKED GUAJILLO CHILE | REACH IN REFRIGERATOR     | 51.00 Fahrenheit  |          |
| CHEESE                | SERVICE REFRIGERATOR      | 49.00 Fahrenheit  |          |
| CHEESE                | ON ICE                    | 51.00 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 **9/5/2025**. 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.

## 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: ROBERTO BAEZ  
MANAGER  
Signed On: August 22, 2025