

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 FA0273463 - TACOS AMECA #1. INC.		Site Address 7001 MONTEREY RD, GILROY, CA 95020		Inspection Date 10/06/2025		Placard Color & Score GREEN 88		
Program PR0413435 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS AMECA #1, INC.		Inspection Time 13:30 - 15:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By CARMELO S.				FSC Adrian Gutierrez 5/30/28

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						
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					
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						S
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	X	
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		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

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

Inspector Observations: *Prep table for the salsa bar had PHFs measured between 55-58°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by contractor.*

[SA] *Facility will put all PHFs under TPHC until contractor looks at unit.*

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed metal pot being dragged on the floor from cook line to back area to cool.*

[CA] *Food shall be stored/transported at least 6 inches above the floor to prevent contamination.*

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

Inspector Observations: *Two large holes noted in the wall within the dry storage area; behind the flour bags.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beans	Hot holding (steam table)	156.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	100.00 PPM	
Cooked steak	Prep table #3 (front of cook line)	40.00 Fahrenheit	
Rice	Microwave	198.00 Fahrenheit	Re-heated.
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked beans	Ice bath	47.00 Fahrenheit	Cooling for about 2-hours.
Cooked steak	Hot holding (steam table)	158.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Cooked pork	Cook line	202.00 Fahrenheit	Cooking.
Salsa (tomato base)	Prep table (salsa bar)	58.00 Fahrenheit	Adjust to 41°F below. SA
Pico de gallo	Prep table #2	40.00 Fahrenheit	
Cheese	Prep table #2	41.00 Fahrenheit	
Pico de gallo	Prep table (salsa bar)	55.00 Fahrenheit	Adjust to 41°F below. SA
Cheese	Walk in	38.00 Fahrenheit	
Cheese	Prep table #3 (front of cook line)	40.00 Fahrenheit	
Raw shrimp	Under counter refrigeration	39.00 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 **10/20/2025**. 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: Carmelo S.
PIC
Signed On: October 06, 2025