

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 FA0205307 - TACOS AUTLENS		Site Address 1020 STORY RD D, SAN JOSE, CA 95122		Inspection Date 06/01/2026	
Program PR0306813 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GALINDO, LUIS		Inspection Time 10:40 - 13:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ERIKA GALINDO	FSC CESAR GALINDO 2-9-31		

Placard Color & Score
RED
84

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						
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		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	
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	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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND LIVE AND DEAD COCKROACHES IN THE FOLLOWING AREAS: TWO COCKROACHES TO THE SIDE OF THE REFRIGERATORS IN THE BACK ROOM, TWO COCKROACHES CRAWLING ON THE SIDE OF CARDBOARD BOXES CONTAINING PAPERWORK AND CANNED GOODS IN THE DRY STORAGE AREA, ONE ON THE FLOOR IN FRONT OF THE CARDBOARD BOXES AND A BABY ONE ON THE FLOOR UNDER SHELVES IN THE DRY STORAGE ROOM. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE ENTERING THE BUILDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$282 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR AND \$645 FOR A MINIMUM OF TWO HOURS, DURING NON BUSINESS HOURS. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.

Minor Violations

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

Inspector Observations: FOUND A COUPLE OF SPRAY BOTTLES WITHOUT LABEL. [CA] LABEL BOTTLES.

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

Inspector Observations: FOUND A BAG WITH CARROTS STORED ON THE FLOOR IN THE FRONT SERVICE AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE COUNTER BY THE HOT HOLDING INSERTS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: FOUND FOOD DEBRIS ON THE FLOOR UNDER THE DRY STORAGE SHELVES. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND THE WALL AROUND THE LIGHT SWITCH FOR THE DRY STORAGE ROOM WITH EXCESSIVE GREASE AND GRIME. [CA] CLEAN THIS AREA MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MILK	REACH IN REFRIGERATOR	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
TAMALES	REACH IN FREEZER	15.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	39.00 Fahrenheit	
TILAPIA	REACH IN FREEZER	15.00 Fahrenheit	
OCTOPUS	REACH IN FREEZER	14.00 Fahrenheit	
CHICKEN	HOT HOLDING	155.00 Fahrenheit	
SHRIMP	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
RICE	REACH IN REFRIGERATOR	40.00 Fahrenheit	

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Overall Comments:

1. FOUND LIVE AND DEAD COCKROACHES IN THE FOLLOWING AREAS: TWO COCKROACHES TO THE SIDE OF THE REFRIGERATORS IN THE BACK ROOM, TWO COCKROACHES CRAWLING ON THE SIDE OF CARDBOARD BOXES CONTAINING PAPERWORK AND CANNED GOODS IN THE DRY STORAGE AREA, ONE ON THE FLOOR IN FRONT OF THE CARDBOARD BOXES AND A BABY ONE ON THE FLOOR UNDER SHELVES IN THE DRY STORAGE ROOM.

2. PHOTOGRAPHS: TAKEN FOR DOCUMENTATION PURPOSES.

3. SUPERVISOR NOTIFIED; ANJANI SIRCAR

4. NOTIFICATION: THE PERSON IN CHARGE DURING INSPECTION, ERIKA GALINDO, HAS BEEN INFORMED THAT THE FACILITY MUST CLOSE IMMEDIATELY.

THE PREMISES OF EACH FOOD FACILITY MUST BE MAINTAINED FREE OF VERMIN. A FACILITY CANNOT OPERATE IF THERE IS A VERMIN INFESTATION THAT LEADS TO CONTAMINATION OF FOOD CONTACT SURFACES, PACKAGING, UTENSILS, FOOD EQUIPMENT, OR ADULTERATION OF FOOD. THE FACILITY IS REQUIRED TO CEASE OPERATIONS IMMEDIATELY AND MUST REMAIN CLOSED UNTIL ALL CORRECTIVE ACTIONS ON THE PROVIDED CHECKLIST ARE COMPLETED.

REQUIREMENTS BEFORE REOPENING:

1. EMAIL THE SIGNED AND COMPLETED REOPENING CHECKLIST TO THE ASSIGNED INSPECTOR.

2. SUBMIT A COPY OF THE PEST CONTROL REPORT FROM A LICENSED PROVIDER.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/15/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: ERIKA GALINDO
MANAGER

Signed On: June 01, 2026