

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 FA0212485 - TAQUERIA CAZADORES		Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054	Inspection Date 08/03/2022
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOS TAQUEROS LLC	Inspection Time 13:45 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By YOLANDA ROSALES	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/29/2022

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

Compliance of this violation has been verified on: 08/03/2022

Cited On: 07/29/2022

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

Compliance of this violation has been verified on: 08/03/2022

Minor Violations

Cited On: 08/03/2022

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

Inspector Observations: Repeated violation: Food safety certificate found on file is expired. Couple of the employees do not have food handler cards as well.

[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file. Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire as well.

'Food Safety Manager certificate class may be taken on the following websites:

- 1. Premier Food Safety:**
<https://www.premierfoodsafety.com/food-manager-certification/california>
- 2. Learn 2 Serve:**
<https://www.360training.com/learn2serve/food-safety-manager/California>
- 3. Serve Safe Manager:**
<https://www.servsafe.com/ServSafe-Manager>

California approved Food Handler Card (FHC) class providers

All Directory Listing

(a<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AIIDirectoryListing?prgID=228,238&statu sID=4nsi.org>)

Follow-up By
09/07/2022

Cited On: 08/03/2022

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

Inspector Observations: Couple of house flies were observed back in the kitchen area. Couple of dead cockroaches were also observed in the storage area.

[CA] Eliminate insects/rodents from the facility by a legal method

Follow-up By
08/03/2022

Cited On: 08/03/2022

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

Inspector Observations: Household insecticides were observed inside the locker room.

[CA] Please use restaurant grade chemicals to kill insects.

Follow-up By
08/03/2022

Cited On: 08/03/2022

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

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Inspector Observations: *Some food products on boxes were stored directly on the floor back in the dining, storage, and kitchen areas.*

Follow-up By 08/03/2022

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

Cited On: 08/03/2022

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *A tabletop miniature deep fryer was observed under near the steam table. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Remove the tabletop miniature deep fryer. Contact this divisions Plan Check program for review and approval of equipment prior to installation. Also these approved equipment must be stored under the exhaust hood.*

Cited On: 08/03/2022

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

Inspector Observations: *Repeated violation: There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line.*

Follow-up By 09/07/2022

[CA] *Replace the damaged/broken or missing floor tiles immediately.*

Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.

[CA] *Conduct a thorough regular cleaning on the floor area*

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Steam table	165.00 Fahrenheit	
Diced tomato	Ice bath	41.00 Fahrenheit	
Chicken	Steam table	174.00 Fahrenheit	
Beans	Steam table	159.00 Fahrenheit	

Overall Comments:

Note: *This is a follow-up inspection to the routine inspection that was conducted on 07/29/2022,. During the routine inspection, there was no paper towel on one of the two restrooms handwash sink. Couple of live cockroaches were also observed. Therefore, the facility was given a Yellow placard.*

During the time of this inspection, couple of dead cockroaches were observed in the storage areas, but the restrooms handwash stations were full of necessary supplies. Therefore, the Yellow placard is changed to Green placard, but the above violations must be corrected ASAP.

The owner is told to stop washing anything outside the facility. He is also told to properly dispose used oil and trashes in the approved oil tanker and garbage dumpsters.


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 **8/17/2022**. 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: Yolanda Rosales
Manager

Signed On: August 03, 2022