

# 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>FA0230800 - TAQUERIA LOS CUNADOS                             |  | <b>Site Address</b><br>196 RANCH DR, MILPITAS, CA 95035 |                                              | <b>Inspection Date</b><br>10/29/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>82</b> </div> |  |                                        |
| <b>Program</b><br>PR0330894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                         | <b>Owner Name</b><br>CORONADO, S./GALVAN, G. |                                      | <b>Inspection Time</b><br>15:25 - 16:30 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                              | <b>Consent By</b><br>GERARDO         |                                         |                                                                                                                                                                |  | <b>FSC</b> Gerardo Galvan<br>4/02/2028 |

  

| 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  |       |       |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | 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   |     |     |
| 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                                                        |     |     |
| 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                                                      |     |     |
| 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                                                     |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                  |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------|----------------------------------|
| Facility<br>FA0230800 - TAQUERIA LOS CUNADOS                             | Site Address<br>196 RANCH DR, MILPITAS, CA 95035 | Inspection Date<br>10/29/2024    |
| Program<br>PR0330894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>CORONADO, S./GALVAN, G.            | Inspection Time<br>15:25 - 16:30 |
| 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:

*In the walk in cooler, on a speed rack, a tray of Al Pastor meat was found at 51°F. Per PIC the meat is from yesterday. All other PHFs were at 41°F or below or cooling. Ambient air of walk in was measured at 40°F.*

*[CA] PHFs shall be held at 41°F or below or at 135°F or above.*

*[COS] PIC discarded the tray of meat. See VC&D report.*

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

#### Inspector Observations:

*In the front of house area, the hand wash station ran out of paper towels.*

*[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.*

*[COS] Staff restocked the dispenser at time of the inspection.*

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

#### Inspector Observations:

*REPEAT VIOLATION: Numerous flies were observed in the back of house area.*

*[CA] Ensure to maintain the facility free of animals, pests, and vermin.*

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:

*1. In the front of house area, at the one door prep cooler, the unit is pooling water on the bottom shelf.*

*[CA] Ensure to maintain all equipment clean and in good repair.*

*2. In the front of house area, at the prep line, there is a non-ANSI flat griddle. Per PIC they use the flat griddle to keep food items warm for deliveries and to warm up burritos when they have several cold items in them.*

*[CA] New and/or replacement food 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).*

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

#### Inspector Observations:

*On the wall leading to the back of house area, the FRP is starting to peel off.*

*[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair the wall to prevent the harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                  |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------|----------------------------------|
| Facility<br>FA0230800 - TAQUERIA LOS CUNADOS                             | Site Address<br>196 RANCH DR, MILPITAS, CA 95035 | Inspection Date<br>10/29/2024    |
| Program<br>PR0330894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>CORONADO, S./GALVAN, G.            | Inspection Time<br>15:25 - 16:30 |

## Measured Observations

| Item          | Location                 | Measurement       | Comments         |
|---------------|--------------------------|-------------------|------------------|
| Al Pastor     | Walk in Cooler           | 51.00 Fahrenheit  | VC&D             |
| Water         | Three Compartment Sink   | 150.00 Fahrenheit |                  |
| Al Pastor     | Flat Grill               | 140.00 Fahrenheit |                  |
| Shrimp        | Walk in Cooler           | 41.00 Fahrenheit  |                  |
| Water         | Hand Washing Sinks - All | 130.00 Fahrenheit |                  |
| Pico de Gallo | Prep Line                | 41.00 Fahrenheit  | TPHC             |
| Chlorine      | Three Compartment Sink   | 100.00 PPM        |                  |
| Rice          | Steam Table              | 160.00 Fahrenheit |                  |
| Steak         | Flat Grill               | 160.00 Fahrenheit |                  |
| Chicken       | Walk in Cooler           | 54.00 Fahrenheit  | Cooling <6 hours |
| Beans         | Steam Table              | 150.00 Fahrenheit |                  |
| Shrimp        | Prep Cooler              | 37.00 Fahrenheit  |                  |

## Overall Comments:

**Note: Per owner they are planning to open a corporation for the restaurant. Contact office to request a change of ownership.**

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 **11/12/2024**. 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: Gerardo Galvan  
Owner  
Signed On: October 29, 2024