

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 FA0202401 - LOS JEFFE'S TAQUERIA		Site Address 1350 S PARK VICTORIA DR 43, MILPITAS, CA 95035		Inspection Date 09/03/2026		Placard Color & Score GREEN 74		
Program PR0300918 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JEFF'S MEXFOODS LLC		Inspection Time 13:40 - 15:25			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MARIO				FSC Erik Ibarra 01/23/2031

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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						
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	X	
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	X	
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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
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:

Carne Asada in front left cooler measured 123F. Per PIC, left side of steam table is not functioning and in need of repair.

[CA] Maintain all PHFs above 135F for proper hot holding.

[SA] PIC voluntarily discarded the carne asada.

Minor Violations

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

Inspector Observations:

Food handler cards not available for review during inspection.

[CA] Ensure food handler cards are readily available for review.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked rice cooling inside tightly wrapped plastic bag.

[CA] When cooling, ensure that food has room for heat to ventilate efficiently.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Pot of beans observed to be cooling on the floor in back prep area.

[CA] Store all foods at least 6 inches above the floor on approved shelving/surfaces.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of food grime on 2 door upright cooler in back prep area as well as single door upright cooler in front prep area.

[CA] Keep door handles and equipment clean.

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:

Left side steam table was unable to maintain proper hot hold temperature.

[CA] Repair or replace the steam table.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Rice was being stored in grocery bag in 2 door upright cooler.

[CA] Store food in food grade bags/containers.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Ice machine in storage room has drain pipe running directly into floor drain.

[CA] Ensure that drain pipe is indirectly plumbed to a floor sink with at least a 1 inch air gap.

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:

Coolers in hallway observed to be unclean and leaking water onto floor.

[CA] Ensure coolers are not leaking and that they are cleaned when brought into the hallway.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pastor	single door upright cooler	39.00 Fahrenheit	
Refried beans	Steam table	145.00 Fahrenheit	Middle steam table
Sauce	2 door beer tap cooler	40.00 Fahrenheit	
Rice	2 door upright cooler	52.00 Fahrenheit	Cooling
Cheese, Raw Eggs	Single door upright cooler	38.00 Fahrenheit	Storage room
Carne Asada	Steam table	120.00 Fahrenheit	Left side steam table
Sauce	counter cooler	30.00 Fahrenheit	
Lingua	Steam table	155.00 Fahrenheit	Right side steam table
Sliced tomatoes, Grated cheese	2 door prep cooler	41.00 Fahrenheit	
Beans, Pastor	2 door upright cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **9/17/2026**. 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.

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: Mario Rodriguez
person in charge
Signed On: September 03, 2026