

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 FA0254390 - TAQUERIA EL JALISQUILLO		Site Address 1657 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 03/27/2026		Placard Color & Score GREEN 79		
Program PR0371022 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MOYA, FRANCISCO ARIAS		Inspection Time 08:45 - 10:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO (PACO) ARIAS MOYA				FSC Not Available

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						S
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		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						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		
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		X
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Beans in a large pot in the walk-in cooler measured 60F. Beans were stored in the walk-in cooler to cool down since last night. [corrective action] Potentially hazardous foods must rapidly cool from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Beans were voluntarily discarded in the trash can. See VC&D form.

Other methods to facilitate more rapid cooling was discussed with the owner.

- 1. Place pot into ice bath in the food prep sink. Stir food with ice wand.**
- 2. Split food into smaller portions. Use shallow stainless steel pans (2" to 4" high pans).**

Minor Violations

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

Inspector Observations: REPEAT VIOLATION

Manager's Food Safety Certificate has expired and Food Handler Cards were not available. [corrective action] At least one person at this facility must have a manager's Food Safety Certificate. All other employees must have a Food Handler Card.

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

Inspector Observations:

The soap dispenser at the front kitchen was inoperable due to broken lever. [corrective action] Replace the soap dispenser at the front hand sink.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Hot water from the 3-compartment sink and food preparation sink measured 111F. [corrective action] Provide hot water, minimum 120F.

2. Water from the restroom hand sink measured 70F. [corrective action] Provide warm water, minimum 100F.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

When owner was asked to provide test strips to test sanitizer, pH test strips were provided. [corrective action] Provide the correct test strips to test chlorine sanitizer.

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. Cutting board at the food preparation sink was heavily scratched and scored. [corrective action] Provide a cutting board that is smooth and easily cleanable.

2. Wire racks in the walk-in cooler had mold and food debris. [corrective action] Thoroughly clean all the racks in the walk-in cooler.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	111.00 Fahrenheit	
chlorine sanitizer	3-compartment sink	100.00 PPM	
pastor	prep unit (small)	40.00 Fahrenheit	
tripe	walk-in cooler	40.00 Fahrenheit	
hot water	3-compartment sink	111.00 Fahrenheit	
sour cream	prep unit (large)	42.00 Fahrenheit	
raw beef	walk-in cooler	40.00 Fahrenheit	
beans (cooling)	walk-in cooler	60.00 Fahrenheit	Cooling since previous night
cabeza (reheat)	from the griddle	175.00 Fahrenheit	Reheat on the griddle and hot hold in steam table
carne asada	prep unit (small)	39.00 Fahrenheit	
water	restroom	70.00 Fahrenheit	
tamale	chest freezer	2.00 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 **4/10/2026**. 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

Francisco Moya

Received By: Rancisco Arias Moya
Owner
Signed On: March 27, 2026