

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 FA0200126 - TAQUERIA LOS PERICOS #3		Site Address 1581 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/11/2026		Placard Color & Score GREEN 72		
Program PR0305164 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANGULO, EVERALDO, ET AL		Inspection Time 13:15 - 14:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LIZBETH				FSC Everardo Angulo 09/05/2026

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						
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			
K07	Proper hot and cold holding temperatures		X		X			N
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	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	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	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		
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: MAJOR:

1. At the prep line cooler, multiple Potentially Hazardous Food measured between 45F - 56F. Employee stated all food items were placed into the unit approximately 2- 4.5 hours prior to measurement. Ambient temperature of unit measured at 48F. Employee stated thermostat was adjusted to be at higher temperature 4.5 hours prior to measurement.

MINOR:

2. At the salsa bar, pico de gallo, cooked vegetables, and orange dairy sauce measured at 48F, 45F, and 49F respectively for approximately 2 hours per PIC. Ambient temperature of unit measured at 29F. Employee stated food may be warm due to heat lamp above food.

[CA]: Potentially Hazardous Food (PHF) shall be cold held at 41F or below at all times.

[COS]: PHFs that have been out of temperature for more than 4 hours were voluntarily discarded.

[SA]: PHFs that were placed in the unit less than 4 hours prior to measurement were relocated to walk in cooler to cool down. Heat lamp turned off.

3. On the flat top grill, pastor measured between 109F - 149F and birria measured between 119F - 145F. Food were cooked approximately 2 hours prior to measurement. Containers observed overfilled.

[CA]: Potentially Hazardous Food shall be hot held at 135F or above at all times. Ensure containers are not overfilled.

[COS]: Pastor reheated to 185F and birria reheated to 179F.

Minor Violations

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

Inspector Observations: A couple of employees do not have food handler training.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee washed hands at 3 comp sink.

[CA]: Employees shall properly wash hands at designated hand sink.

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

Inspector Observations: Hand sink basin is partially blocked by strainer.

[CA]: Hand sink shall be accessible at all times.

[COS]: Employee removed strainer.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *REPEAT VIOLATION*

Washed and wet utensils stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

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Inspector Observations: 1. Uncovered chips stored underneath cook line shelvings and uncovered chili peppers stored at back prep area without cover/overhead protection.

[CA]: Ensure food is stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor

2. Open bags of dry food stored at dry storage areas.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: Prep line cooler's ambient temperature measured at 48F.

[CA]: Cooling units shall be able to cold hold PHF at 41F or below at all times.

[COS]: Thermostat of unit was adjusted and ambient temperature decreased to 39F.

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: Knives improperly stored in crevice between prep line coolers and on water heater.

[CA]: Equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

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

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
carnitas	steam table	158.00 Fahrenheit	
raw shell eggs	prep line cooler	54.00 Fahrenheit	-raw shell eggs top of container: 54F -shrimp: 48F -cut tomatoes: 46F -shrimp ceviche: 46F -fish ceviche: 47F -pico de gallo: 48F -chile relleno: 47F -flautas: 49F -mozzarella cheese: 51F (2 hours) -sour cream: 50F (2 hours) -green salsa: 50F (2 hours) -pico de gallo: 45F (2 hours) -raw beef: 41F -raw fish: 41F
rice	steam table	138.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
salsa	1 door reach in	41.00 Fahrenheit	
flan	2 door reach in	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
pastor	walk in cooler	41.00 Fahrenheit	
frijoles	steam table	149.00 Fahrenheit	
pork	cooling rack	109.00 Fahrenheit	cooling began 30 minutes ago
pork	cooling rack	89.00 Fahrenheit	cooling began 30 minutes ago
frijoles	walk in cooler	40.00 Fahrenheit	
pork	walk in cooler	39.00 Fahrenheit	

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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 **2/25/2026**. 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: Liz Portilla
Cashier/Translator

Signed On: February 11, 2026