

**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> FA0209288 - ACOPIO		<b>Site Address</b> 399 S 24TH ST, SAN JOSE, CA 95116		<b>Inspection Date</b> 01/23/2025	
<b>Program</b> PR0303498 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> TAQUERIA LORENA'S INC		<b>Inspection Time</b> 18:00 - 19:05
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LORENA	<b>FSC Not Available</b> 08/19/2024		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</b>

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						S
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		
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	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		
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations:**

***The food safety certificate has expired.***

***[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.***

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

**Inspector Observations:**

***In the restroom nearest to the kitchen exit, at the only hand sink, water was measured at 112°F with a non-readily adjustable faucet.***

***[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.***

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:**

***Facility lacks the testing materials for their choice of sanitizer, Star San (dodecylbenzenesulfonic acid).***

***[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Use a sanitizer of which the concentration is known until test strips have been acquired.***

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. REPEAT VIOLATION: Facility has a Vacuum Chamber machine without having plan check approval. Unit was impounded at previous inspection. See enforcement documents for more information.***

Follow-up By  
02/22/2025

***[CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards. Equipment was impounded.***

***2. Facility has a non ANSI chest freezer make Arctic Key.***

***[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).***

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

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**Inspector Observations:**

**1. In the kitchen area, in a small cup with water measuring at 68°F, a spoon used for scooping caviar was found.**

**[CA] Utensils shall be stored in the following manner:**

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

**2. In the back of house area, at the ice machine, the ice scooper handle was in contact with ice meant for consumption.**

**[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.**

**Performance-Based Inspection Questions**

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

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Hand Sink - Restroom	112.00 Fahrenheit	Non-Adjustable Faucet
Quaternary Ammonia - Sanitizer	Spray Bottle	400.00 PPM	
Duck Leg	Prep Cooler - Bottom	38.00 Fahrenheit	
Pork	Drawer Cooler	40.00 Fahrenheit	
Beef	Sous Vide	135.00 Fahrenheit	In a resealable plastic bag
Beans	Hot Hold - Stove Water Bath	140.00 Fahrenheit	
Water	Hand Sinks - kitchen	120.00 Fahrenheit	
Ambient Air	Walk in Cooler	34.00 Fahrenheit	IR
Sanitizer Solution	Sanitizer Bucket	0.00 PPM	Dodecylbenzenesulfonic Acid Sanitizer
			No Test Strips Available
Beef	Drawer Cooler	38.00 Fahrenheit	
Water	Three Compartment Sinks	120.00 Fahrenheit	
Water	Dishwasher - Bar	176.70 Fahrenheit	
Water	Mop Sink	120.00 Fahrenheit	

**Overall Comments:**

**Notes:**

- Per PIC, they plan to submit a SOP to exercise use of Reduced-Oxygen Packaging exemptions.
- Per PIC, they plan on submitting to our plan check program for addition of equipment (vacuum sealer, oven, etc)

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 **2/6/2025**. 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



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**Received By:** Lorena Vidrio  
Owner

**Signed On:** January 23, 2025