

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 FA0200213 - TACO BRAVO		Site Address 1950 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 09/15/2025		Placard Color & Score GREEN 81		
Program PR0300108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WUOLLET, DENNIS		Inspection Time 11:15 - 12:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SHAWN (O)				FSC Mary Stamper 1/3/28

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: *Measured ground beef holding at 127F at cooks line for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.*

Minor Violations

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

Inspector Observations: *Found several flies in the small storage room and in the warewash area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.*

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

Inspector Observations: *Found several containers of food items stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.*

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: *1. Found disposable cup used to dispense bulk in dry storage room. [CA] Use scoops with handle when dispensing food.*

2. Found CO2 tank loose in small storage room. [CA] Secure CO2 tank to rigid structure.

3. Found bulk bin containers stored in small dry storage room not fully closed/secure. [CA] Ensure bulk bins are closed when not in use.

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: *1. Found back door open at the time of inspection. When exterior screen door was closed, observed gaps. [CA] Ensure exterior door closed and eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

2. Found garbage/recyclable bins open. [CA] Close garbage/recycling bin when not in use.

3. Found accumulated grease and food debris on floor under cooking equipments and on walls. [CA] Routinely clean.

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

Inspector Observations: *1. Found missing wall tiles throughout food facility especially near walk-in-cooler. [CA] Provide tiles.*

2. Found damaged ceiling in small storage room and near front service line due to water damage. Observed cut out ceiling panel in office area. [CA] Repair ceiling to prevent entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
shredded cheese	walk-in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
ground meat	walk-in	41.00 Fahrenheit	
ground meat	1 door warmer	135.00 Fahrenheit	
ground meat	stove	127.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
shredded cheese	cold insert	40.00 Fahrenheit	
ground meat	stove	170.00 Fahrenheit	different containers
diced tomato	walk-in	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
refried beans	hot insert	174.00 Fahrenheit	
refried beans	walk-in	41.00 Fahrenheit	
ground meat	hot insert	174.00 Fahrenheit	
diced tomatoes	cold insert	39.00 Fahrenheit	
cheese	hot insert	176.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
fries	1 door upright freezer	0.70 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0157849.

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 **9/29/2025**. 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.

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: Shawn Wuollet
Owner
Signed On: September 15, 2025