

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 FA0289278 - TACOS AL VAPOR		Site Address 131 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 04/03/2026
Program PR0433703 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TACOS AL VAPOR MICHOCAC	Inspection Time 10:55 - 11:55
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By RIGO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/01/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/03/2026

Cited On: 04/01/2026

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

Compliance of this violation has been verified on: 04/03/2026

Cited On: 04/01/2026

K14 - 8 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

Compliance of this violation has been verified on: 04/03/2026

Minor Violations

Cited On: 04/01/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 04/03/2026

Measured Observations

Item	Location	Measurement	Comments
COOKED BEEF	PREPARATION TABLE ICE BATH	102.00 Fahrenheit	84F-102F IN ICE BATH COOLING 30 MINUTES
COOKED BEANS	STORAGE RACK ICE BATH	104.00 Fahrenheit	87F - 110F IN ICE BATH COOLING COOLING 30 MINUTES
COOKED CHICKEN	PREPARATION TABLE ICE BATH	91.00 Fahrenheit	67F - 91F IN ICE BATH COOLING 1 HOUR

Overall Comments:

A follow up inspection was conducted on this date to verify the continued correction of the major violations observed during the 4/1/26 routine inspection.

The following were observed in compliance:

K06 - The only handwashing sink in the kitchen was observed stocked and easily accessible. Adequate handwashing was observed throughout the inspection

K09 - Active cooling was observed for potentially hazardous foods. Multiple PHF's were observed cooling in sufficient ice baths. See measured observations.

K14 - The interior of the ice machine was observed maintained clean

K35 - 4 drawer cooler below cooks line observed replaced with ETL sanitation listed Atosa cooler

K49 - Screen shot for proof of payment for health permit was reviewed at this time

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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 **4/17/2026**. 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: Rigo Gutierrez
Owner

Signed On: April 03, 2026