

# 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><br>FA0230084 - LA JAIBA TAQUERIA                                 |  | <b>Site Address</b><br>10 E HAMILTON AV 100, CAMPBELL, CA 95008 |                                     | <b>Inspection Date</b><br>10/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">54</div> |  |  |                          |
| <b>Program</b><br>PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>NICKOLAS SOLIS |                                      | <b>Inspection Time</b><br>14:00 - 17:20 |                                                                                                                                                                                  |  |  |                          |
| <b>Inspected By</b><br>PRINCESS LAGANA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                     | <b>Consent By</b><br>GUDELLIA ROJAS  |                                         |                                                                                                                                                                                  |  |  | <b>FSC</b> 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       | X  |       |       |        |     |     |     |
| K09                            | Proper cooling methods                                                      |    |       |       |        | X   |     |     |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     | N   |
| K11                            | Proper reheating procedures for hot holding                                 | X  |       |       |        |     |     |     |
| K12                            | Returned and reservice of food                                              | X  |       |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 |    | X     |       | X      |     |     | N   |
| K14                            | Food contact surfaces clean, sanitized                                      |    |       |       |        | X   |     | N   |
| 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 |    |       |       |        |     |     |     |
| K21                            | Hot and cold water available                                                | X  |       |       |        |     |     |     |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    | X     |       |        |     |     | N   |

| 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                                                        | X   |     |
| 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                              | 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                                                | 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      | X   |     |

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|                                                                           |                                   |                                                          |                                  |
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| Facility<br>FA0230084 - LA JAIBA TAQUERIA                                 |                                   | Site Address<br>10 E HAMILTON AV 100, CAMPBELL, CA 95008 | Inspection Date<br>10/08/2026    |
| Program<br>PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>NICKOLAS SOLIS                             | Inspection Time<br>14:00 - 17:20 |
| K48                                                                       | Plan review                       |                                                          |                                  |
| K49                                                                       | Permits available                 |                                                          | X                                |
| 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:** 1. Approx. 1 lbs of "pico de gallo" measured 45F left standing 2-door cooler. PIC stated item was stored in this unit since last night.

[CA] PHFs shall be held at 41°F or below when cold holding.

[COS] Voluntarily condemned and discarded.

2. Approx 2 lb of bagged imitation crab stored in prep line cold holding measured 43F. PIC stated item was put in unit 45 minutes ago.

[CA] PHFs shall be held at 41°F or below when cold holding.

[SA] PIC relocated bagged imitation crab to standing 2- door fridge to cool down.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** \*MINOR\*

1. One whole raw mango and opened bread loaf found to have mold growth in walk-in cooler. Food found was not in use.

[CA] Moldy food shall be removed immediately from use or storage.

\*MAJOR\*

2. Observed 2 house flies land on container of about 4lb of dried pork strips.

[CA] Food is contaminated by vermin such as flies or other insects poses an imminent health hazard and shall be discarded.

[COS] Voluntarily condemned and discarded

\*MAJOR\*

3. Gnat fly observed in 1/2 liter of tequila blanco and bar.

[CA] Food items is contaminated by vermin such as flies or other insects poses a imminent health and shall be discarded

[COS] Voluntarily condemned and discarded

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** 1. Observed Vermin: Documented in the following areas: Approximately 5-6 live german at various live stages cockroaches behind metal storage rack near hand wash sink. Approximately 8 house flies and greater than 10 gnat flies throughout facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Elizabeth Tobin.

4. Notification: The person in charge during inspection, Gudelia Roja, has been informed that the facility must close immediately.

Reviewed last pest control report with PIC which was 8/2026 by Polaris Pest Management. PIC stated pest control service is conducted monthly. Spoke with pest control technician via phone call.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

### Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

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## Minor Violations

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

**Inspector Observations: No food handlers card or managers safety certificate available for review.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler and available on site. Food shall have a valid Food Safety Certificate available for review at all times.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Consumer advisory for raw foods not displayed on menu for raw or undercooked food.**

**[CA] Provide consumer warning for the use of raw or undercooked animal-derived foods on menu and mark each menu item where applicable.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: 1. Stacked food containers with no covering/ lids throughout majority of coolers in facility. Open bags of food items found in dry storage and coolers.**

**[CA] After opening bagged foods immediately store open foods in approved food grade containers with tight fitting lids to prevent contamination and pest harborage.**

**2. Raw shell eggs and raw meat stored above ready to eat foods in standing 2-door coolers.**

**[CA] Store ready to eat foods above raw meats and raw shell eggs.**

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

**Inspector Observations: Observed more than 6 food pots and cooked food container on the floor of walk in and several boxes of food on the floor in dry storage room.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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: Expired test strips for chlorine sanitizer.**

**[CA] Valid testing strips shall be provided to adequately measure the applicable chlorine sanitization method used during manual warewashing.**

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. Observed leak inside of prep cooling unit. Liquid puddle found inside and outside near prep cooling unit. No contamination observed.**

**[CA] Repair prep cooler.**

**2. Inadequate storage space for all food and food contact surfaces. Food and equipment observed to be cluttered and unorganized.**

**[CA] Provide an adequate space when storing food so it is easily accessible. Remove unnecessary clutter.**

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

**Inspector Observations: Several wiping cloths throughout facility left on counter tops and food contact surfaces.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine or 200 ppm Quat ammonium sanitizer).**

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: Front door and back door of exit were open. Repeat violation.**

**[CA] Keep doors closed at all times to prevent the entrance and harborage of vermin.**

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K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** *Handwashing signs not posted at hand wash stations in facility.*

**[CA]** *A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

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

**Inspector Observations:** *No valid permit posted in public view or available for review.*

**[CA]** *A food facility shall have a valid health permit posted in public view.*

## Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.  
Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Food in good condition, safe, unadulterated.  
Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

| Item                   | Location                       | Measurement       | Comments |
|------------------------|--------------------------------|-------------------|----------|
| crab                   | upper prep cooler cold holding | 45.00 Fahrenheit  |          |
| raw eggs               | 2- standing cooler left        | 39.00 Fahrenheit  |          |
| pico de gallo          | 2- standing cooler left        | 45.00 Fahrenheit  | VC&D     |
| cooked rice            | walk in cooler                 | 40.00 Fahrenheit  |          |
| raw oysters            | 2-door cooler                  | 39.00 Fahrenheit  |          |
| beef stew              | walk in cooler                 | 39.00 Fahrenheit  |          |
| hot water              | 3-comp sink: warewashing       | 120.00 Fahrenheit |          |
| chile verde            | walk in cooler                 | 39.00 Fahrenheit  |          |
| cooked chicken fajitas | final cooke temp grill         | 173.00 Fahrenheit |          |
| hot water              | restroom                       | 100.00 Fahrenheit |          |
| hot water              | food prep sink                 | 100.00 Fahrenheit |          |
| hot water              | 3-comp sink: bar               | 120.00 Fahrenheit |          |

## Overall Comments:

*Joint inspection with Belin Zepeda. Report written by Belin Zepeda.*

*Facility is ordered closed due to evidence of a vermin (cockroach) infestation.*

*Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.*

*Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.*

*-Subsequent follow-up inspection shall be billed at \$290/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.*

*-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH mail line at 408-918-3400 or via email at DEHWEB@deh.sccgov.org to schedule a follow up inspection.*

*- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

*- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.*

*\*\* A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective*

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## CLOSURE / PERMIT SUSPENSION NOTICE

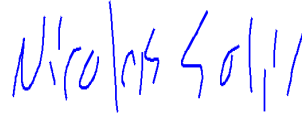
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/22/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** nicolas solis  
manager  
**Signed On:** October 08, 2026