

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 FA0256407 - COMO ESTA TAQUERIA		Site Address 2605 MIDDLEFIELD RD A, PALO ALTO, CA 94306		Inspection Date 03/06/2026		Placard Color & Score GREEN 86		
Program PR0374456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL RUIZ LLC		Inspection Time 13:05 - 14:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ROSA				FSC Rosa Guizar Mendora 6/28/2027

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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Repeated Violation

Observed the only handwash sink is adjacent to food preparation table and is not separated by a splashguard.

[CA] The handwash sink shall be separated from food preparation counters by a minimum 6" high metal splash guard to prevent contamination.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed two metal containers of rice cooling at the preparation sink drain board covered with a lid and measuring 115F at the exterior portions of the container and 145F in the center. The PIC stated the rice started the cooling process approximately 40 minutes prior.

[CA] When cooling PHF's, stir frequently to facilitate rapid cooling. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] The PIC removed the lids and continued stirring the rice to facilitate heat transfer

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Grease on the sides of the stove, deep fryer, and adjacent two door upright cooler

2. Grime on the back wall of the ice machine

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

Repeated Violation

Observed use of aluminum foil to line food storage shelves. The use of durable and easily cleanable products such as cutting boards was discussed at this time.

[CA] Discontinue the use of aluminum foil. Surfaces of food preparation and equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

The deep fryer was observed installed not fully below the ventilation hood at the cooks line. An accumulation of grease was observed on the adjacent two door upright cooler and exterior side of the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations:

A heavy accumulation of grease on the floors below the stove and deep fryer

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RAW CHICKEN	TWO DOOR UPRIGHT COOLER	39.00 Fahrenheit	
BEANS	STOVE	189.00 Fahrenheit	HEATING TEMPERATURE
COOKED PORK	WALK IN COOLER	39.00 Fahrenheit	
SALSA	COLD TOP COOLER	41.00 Fahrenheit	
WATER	RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
RICE	HOT HOLDING DISPLAY	145.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	100.00 PPM	CHLORINE
CARNTAS	HOT HOLDING DISPLAY	142.00 Fahrenheit	
BEANS	HOT HOLDING DISPLAY	145.00 Fahrenheit	
CHEESE	COLD TOP COOLER ADJACENT TO CHIP STATION	41.00 Fahrenheit	
PICO DE GALLO	COLD TOP COOLER	41.00 Fahrenheit	
RAW BEEF	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
SHREDDED CHEDDAR	TWO DOOR REACH IN COOLER	41.00 Fahrenheit	
SALSA	COLD TOP COOLER ADJACENT TO CHIP STATION	41.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
SHREDDED CHEESE	TWO DOOR REACH IN COOLER	41.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WATER	HAND WASHING SINK	100.00 Fahrenheit	
BEANS	WALK IN COOLER	40.00 Fahrenheit	
RAW SHELLED EGG	REACH IN TORTILLA COOLER	38.00 Fahrenheit	IR

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 **3/20/2026**. 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.

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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



Received By: Rosa Guizar Mendora
Owner

Signed On: March 06, 2026