

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 FA0210753 - TAQUERIA TLAQUEPAQUE #2		Site Address 721 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 01/08/2026		Placard Color & Score GREEN 88		
Program PR0305208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAVARRO, UBALDO		Inspection Time 11:30 - 13:20			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By UBALDO NAVARRO CASTILLO				FSC Ubaldo Navarro Castillo 02/13/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		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: At the kitchen hand wash station, paper towels are stored outside of dispenser. Dispenser appears to be broken.

[CA] Repair or replace paper towel dispenser. Ensure paper towels are stored in dispensers at all times to prevent contamination.

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

Inspector Observations: In the back storage room, cooked carnitas observed cooling in a deep metal container.

[CA] Properly cool potentially hazardous foods using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Carnitas were relocated to shallow containers.

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

Inspector Observations: Multiple wet wiping cloths stored on preparation counters.

[CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not being used. (chlorine-100ppm)

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: Accumulation of equipment that is nonfunctional or no longer used observed behind facility. Owner stated that he is working on scheduling pickups to get rid of clutter.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Ensure all unnecessary equipment is removed in a timely manner to prevent pest harborage.

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

Inspector Observations: 1) Missing floor tiles in front of small and large steam tables.

[CA] Repair or replace tiles and maintain in good condition.

2) Heavily chipped paint on wall near walk in cooler.

[CA] Repair/repaint walls and maintain in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chlorine	warewash machine	50.00 PPM	
raw shell eggs	walk in cooler	40.00 Fahrenheit	IR
water	3 comp sink	120.00 Fahrenheit	
beef tamales	2 door prep cooler	39.00 Fahrenheit	
red salsa	on ice	40.00 Fahrenheit	IR
green salsa	2 door prep cooler 2 - insert	36.00 Fahrenheit	
pork chile verde	large steam table	138.00 Fahrenheit	
diablo sauce	3 door upright display cooler	37.00 Fahrenheit	
raw beef	counter	35.00 Fahrenheit	diligent prep, 10 minutes
shredded chicken	walk in cooler	39.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
raw chicken	2 door upright cooler	39.00 Fahrenheit	IR
raw chorizo	2 door prep cooler 2	38.00 Fahrenheit	
cooked carnitas	deep metal container	79.00 Fahrenheit	improper cooling, 30 minutes
diced tomatoes	2 door prep cooler - insert	40.00 Fahrenheit	
ambient	2 door upright cooler	38.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
raw beef	3 door upright freezer	17.00 Fahrenheit	IR
refried beans	large steam table	140.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
red salsa	2 door prep cooler - insert	39.00 Fahrenheit	
pork al pastor	small steam table	147.00 Fahrenheit	
shredded chicken	large steam table	146.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0158676

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 **1/22/2026**. 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.

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: Ubaldo Navarro Castillo
owner
Signed On: January 08, 2026