

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 FA0206701 - LA MORENITA RESTAURANT		Site Address 1652 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 01/13/2026		Placard Color & Score GREEN 87		
Program PR0307730 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TACOS LA MORENITA INC		Inspection Time 12:10 - 13:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JUAN RODRIGUEZ				FSC BRENDA SALINAS DIAZ 03/26/2029

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						S
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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		
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		

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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: *At the steam table, measured pinto beans at 130F, refried beans at 118F, and cooked beef at 115F. Per operator, PHFs prepared about 2 hours prior.*

[CA] *Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator reheated pinto beans, refried beans, and cooked beef at the cookline, and returned to steam table for hot holding.*

Minor Violations

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

Inspector Observations: *In the walk-in refrigerator, measured multiple stacked bags of cooked rice cooling between 65F and 85F. Per operator, cooked rice was prepared 30 minutes prior.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F and 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice, using an ice bath, separating food into smaller portions, using shallow containers, using ice paddles, and/or using rapid cooling technology.*

[SA] *Operator removed bags of cooked rice from the walk-in refrigerator and placed on top of frozen items in the 2 door reach in freezer to facilitate cooling. Facility currently does not have an ice machine installed to facilitate cooling, and shall use other methods such as shallow containers, and freezers to cool potentially hazardous foods.*

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: *In the kitchen area, on the edges of the stainless steel walls and around shelving brackets, observed cracks and crevices.*

[CA] *Ensure all cracks and crevices are sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
cooked rice	walk-in refrigerator	85.00 Fahrenheit	Measured between 65F and 85F.
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
cooked pork	steam table	138.00 Fahrenheit	
cooked chicken in broth	stovetop	150.00 Fahrenheit	
cooked tomatillos	2 door prep unit	35.00 Fahrenheit	
salsa	2 door prep unit	35.00 Fahrenheit	
pinto beans	steam table	130.00 Fahrenheit	
cheese	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
beef soup	stovetop	190.00 Fahrenheit	
refried beans	steam table	115.00 Fahrenheit	
cooked beef	steam table	118.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	120.00 Fahrenheit	

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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 1/27/2026. 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: JUAN RODRIGUEZ
OWNER
Signed On: January 13, 2026