



OFFICIAL INSPECTION REPORT

Facility FA0240411 - 2 PESOS TAQUERIA		Site Address 1452 POLLARD RD, LOS GATOS, CA 95030	Inspection Date 08/20/2024
Program PR0340505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DIAZ, O FRANCISCO	Inspection Time 17:30 - 18:35
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By YECENIA	

Placard Color & Score

RED

N/A

Comments and Observations

Major Violations

Cited On: 08/20/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: COMPLY BY 08/23/2024

Multiple PHF's measured above 41F in 2 door prep cooler near microwave. Per PIC, PHF's were relocated to unit approximately 3 hours prior to measurement. Ambient temperature of unit measured at 50F.

[CA]: Potentially hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: PHF's were relocated to walk in cooler to rapidly cool down.

Follow-up By
08/23/2024

Cited On: 08/20/2024

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

Inspector Observations: 2 live adult and 1 live nymph cockroaches observed underneath 3 compartment sink and in between cove base. Per owner, pest control service occurred approximately 2 weeks prior to inspection. No pest control receipt provided.

[CA]: Facility ordered closed due to active vermin activity. Eliminate all live vermin and evidence of vermin in a safe, effective and legal manner.

1. Discontinue food preparation and put away food and utensils.
 2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.
 3. Use safe and legal pest control measures. Facility shall make available any pest control treatment records and invoices upon re-inspection and re-open.
 4. Properly clean and sanitize all food preparation surfaces and impacted areas.
 5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.
 6. Remove any stagnant water.
 7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).
- Facility shall remain closed until all vermin have been abated and county health specialist approves facility to be ready to re-open. Contact county health specialist when ready to re-open. Closure sign is not to be removed, hidden or relocated.**

Minor Violations

Cited On: 08/20/2024

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: COMPLY BY 08/23/2024

Both prep line coolers at the cook line had ambient temperatures that measured at 50F and 53F.

[CA]: All cooling units must be able to cold hold PHFs at 41F or below at all times. Discontinue use of units for PHFs until it is able to cold hold PHFs. Assess/repair unit as needed.

Follow-up By
08/23/2024

Measured Observations

Item	Location	Measurement	Comments
cream sauce	prep line cooler near microwave	43.00 Fahrenheit	
ambient	prep line cooler near microwave	50.00 Fahrenheit	
ambient	prep line cooler near hand sink	53.00 Fahrenheit	
monterey jack cheese shredded	prep line cooler near microwave	46.00 Fahrenheit	
Monterey Jack Cheese block	prep line cooler near microwave	43.00 Fahrenheit	

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Overall Comments:

Follow-up inspection regarding closure for improper sewage and wastewater disposal on 08/14/2024. Violation observed corrected.

FACILITY ORDERED CLOSED due to active vermin infestation (cockroaches). Facility shall contact Specialist for a follow up inspection to reopen after all evidence of vermin and vermin activity have been removed and all impacted areas have been properly cleaned and sanitized. Facility shall not conduct food preparation and food sale until facility has obtained approval from Specialist to re-open.

Ensure facility is maintained in such a way as to prevent the entrance and harborage of vermin. Red placard posted at front window. Red Placard must be displayed until facility has been re-inspected, and cannot be removed, relocated, defaced, marred, camouflaged, or hidden so as to prevent the public from observing it.

Failure to comply may result in enforcement actions per County Ordinance Section B11-55. First follow up inspection conducted today. Subsequent follow-up inspection will be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 Am to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability. Ensure all violations with comply by dates are corrected by 08/23/2024.

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

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 9/3/2024. 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



Received By: Yecenia Diaz
PIC

Signed On: August 20, 2024