

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 FA0201474 - NINA'S TAQUERIA		Site Address 49 E MAIN ST, LOS GATOS, CA 95032		Inspection Date 06/30/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0307410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OMAR REVUELTAS		Inspection Time 14:35 - 16:05			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By IRENE SANCHEZ				FSC IRENE SANCHEZ 09/22/2027

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						S
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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: *In the kitchen area, at the steam table, measured pinto beans at 119F, black beans at 125F, and cooked rice at 128F. Per operator, pinto beans, black beans, and cooked rice stored for an hour. In the back prep area, in the hot holding unit, measured cooked rice between 120F and 125F. Per operator, cooked rice was prepared 3 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved pinto beans, black beans, and cooked rice to cookline for reheating. Operator served cooked rice from the hot holding unit within an hour for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

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: *Observed the use of an unapproved hot holding unit with doors installed without gaskets. [CA] Ensure only approved equipment is used within the facility. All new equipment shall be approved through plan check approval.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed a non-rigid drain pipe installed from the ice machine to the floor sink. Observed drain pipe is sitting directly in the floor sink. [CA] Ensure a rigid drain pipe with a slope is installed from the ice machine to the floor sink. Drain pipe shall be installed with a 1 inch air gap between the bottom of the pipe and the top of the floor sink.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *In the restroom, observed toilet paper stored outside of the toilet paper dispenser. [CA] Ensure all toilet paper is provided within the toilet paper dispenser in the restroom.*

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: *Observed front door and window in the back room left open. [CA] Ensure doors and windows into the facility are kept closed to prevent an entrance for vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
red salsa	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	2 door undercounter refrigerator	39.00 Fahrenheit	
raw chicken	reach in refrigerator	36.00 Fahrenheit	
pinto beans	hot holding unit	142.00 Fahrenheit	
black beans	steam table	125.00 Fahrenheit	
pinto beans	steam table	119.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
carne asada	steam table	168.00 Fahrenheit	
raw beef	reach in refrigerator	36.00 Fahrenheit	
cooked rice	hot holding unit	125.00 Fahrenheit	Measured between 120F and 125F.
raw bacon	2 door undercounter refrigerator	40.00 Fahrenheit	
orange salsa	reach in refrigerator	41.00 Fahrenheit	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
cotija cheese	2 door reach in refrigerator	40.00 Fahrenheit	
cooked chicken	steam table	160.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	40.00 Fahrenheit	
cooked rice	steam table	128.00 Fahrenheit	

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 **7/14/2025**. 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

Irene S.

Received By: IRENE SANCHEZ
MANAGER

Signed On: June 30, 2025