

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 FA0202765 - MI RANCHERITA TAQUERIA BAKERY		Site Address 51 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 08/20/2025		Placard Color & Score GREEN 79			
Program PR0304323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name IBARRA, LAURA		Inspection Time 15:05 - 16:15				
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL					FSC Not Available

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						S
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		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	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		X
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

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

Inspector Observations:

Raw shell eggs, potatoes, and cheese in the 2 door prep cooler were measured at 61 degrees Fahrenheit. Per operator, the items were in the cooler no longer than 2 hours.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.

[Suitable Alternative] Raw shell eggs, cheese and potatoes were re-located into the walk-in cooler.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Facility lack manager's Food Safety Certificate.

[Corrective Action] Obtain manager's Food Safety Certificate.

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

Inspector Observations:

1. Heavy grime on the handle of the microwave.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime on hinge of the hood of the 2 door prep cooler.

[Corrective Action] Thoroughly clean and maintain clean.

3. Heavy grime on the door handle of the walk-in freezer.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Potentially Hazardous Foods in the 2 door prep cooler were measured at 61 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is able to maintain properly cold holding temperature of 41 degrees Fahrenheit or below.

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

Inspector Observations:

1. Lack of filters in the exhaust hood at the deep fryer.

[Corrective Action] Install deep fryer.

2. The exhaust hood at the deep fryer is an old design and only half of the deep fryer is under the hood.

[Corrective Action] Cooking equipment shall be fully under the hood with 6 inches overhang.

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

Inspector Observations:

Toilet paper observed not stored in the toilet paper dispenser.

[Corrective Action] Ensure toilet paper is dispensed from the toilet paper dispenser.

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

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Inspector Observations:

1. Heavy grime on the floor located at the following areas: walk-in cooler, walk-in freezer, water heater, beverage dispenser, cookline, and the tortilla prep table.

[Corrective Action] Thoroughly clean and maintain clean.

2. The ceiling panels in the kitchen were observed brown due to deep fryer outside of exhaust hood.

[Corrective Action] Maintain ceilings clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	125.00 Fahrenheit	
meat, cheese	walk-in cooler	39.00 Fahrenheit	
beef	steam table	155.00 Fahrenheit	
refried beans	steam table	162.00 Fahrenheit	
hot water	handwash sink	110.00 Fahrenheit	
raw shell eggs, potatoes, cheese	2 door prep cooler	61.00 Fahrenheit	

Overall Comments:

Operator stated that the 2 door prep cooler will be replaced. Ensure the equipment is replace with another 2 door prep cooler.

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 **9/3/2025**. 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



Received By: Manuel
operator
Signed On: August 20, 2025