

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 FA0213450 - SUPER TAQUERIA RESTAURANTS, INC	Site Address 1195 W EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 09/10/2025
Program PR0301917 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUPER TAQUERIA RESTAUR	Inspection Time 16:00 - 16:40
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By JAEI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973

(b-f)

Inspector Observations: Employee handled container of raw beef with gloved hands, then changed gloves and proceeded to make a sandwich without washing their hands in between.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Employee was directed to properly wash hands prior to putting on gloves.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following PHFs were measured at improper holding temperatures between 47F-48F :

Sour cream, cheese, cut tomatoes. PIC stated PHFs were stored inside the prep unit less than 2 hours ago .

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sour Cream	1 door Prep table	47.00 Fahrenheit	
Cheese	1 door Prep table	47.00 Fahrenheit	
Water	Hand sink	100.00 Fahrenheit	
Raw beef	Prep surface	50.00 Fahrenheit	Diligent prep
Cut tomatoes	1 door Prep table	47.00 Fahrenheit	
Salsa	Ice bath	41.00 Fahrenheit	
Cooked meat	1 door Prep table	47.00 Fahrenheit	

Overall Comments:

CO0157818

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 **9/24/2025**. 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.

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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: JAEL
MANAGER
Signed On: September 10, 2025