

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 FA0202879 - TACO BELL #4445		Site Address 774 S MAIN ST, MILPITAS, CA 95035		Inspection Date 03/31/2026		Placard Color & Score GREEN 91		
Program PR0305088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TAMBRO/TABELLCO/BELLAC		Inspection Time 09:40 - 10:50			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By VERENIZ				FSC Rose Ochoa 02/13/2030

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				
K07	Proper hot and cold holding temperatures	X						S
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				S
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				S

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		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand wash sink by the drive-through window obstructed by a trash can placed directly in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Quaternary ammonium sanitizer measured 0 ppm in the right-side sanitizing compartment of the three compartment sink. Several plastic containers observed immersed in the sanitizing solution; However, employees were not actively warewashing using the 0 ppm quaternary ammonium sanitizing solution.

[CA] Ensure sanitizing solution is drained and replaced at an interval necessary to maintain quaternary ammonium sanitizer at 200 ppm, or at manufacturer specifications.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee drained the sink and refilled it with quaternary ammonium from the wall-mounted dispenser.

Quaternary ammonium remeasured at 200 ppm.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

4+ flies observed in the kitchen area. Flies observed flying close to uncovered prep inserts of food, and landing on bagged trash maintained at the back of the facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies to prevent possible contamination of food. Work with pest control to abate fly presence using any and all approved methods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	0.00 PPM	remeasured at 200 ppm after correction
steak	steam table	151.00 Fahrenheit	
nacho cheese	two-door upright warmer	168.00 Fahrenheit	
rice	steam table	148.00 Fahrenheit	
fries	one-door upright freezer - fryer station	9.00 Fahrenheit	
warm water	hand sink - service line	100.00 Fahrenheit	
diced tomatoes	service line cooler	38.00 Fahrenheit	
fries	two-door upright freezer - left	8.00 Fahrenheit	
pico de gallo	service line cooler	40.00 Fahrenheit	
chicken strips	two-door upright freezer - right	13.00 Fahrenheit	
warm water	hand sink - service window	100.00 Fahrenheit	
ambient	walk-in cooler	37.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
cheese	service line cooler	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
guacamole with tomatoes	service line cooler	39.00 Fahrenheit	
ground beef	steam table	159.00 Fahrenheit	
ranch	walk-in cooler	38.00 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 **4/14/2026**. 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

VIZ

Received By: Vereniz
Shift Lead

Signed On: March 31, 2026