

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 FA0270521 - SUPER TAQUERIA		Site Address 6951 MONTEREY RD, GILROY, CA 95020		Inspection Date 06/10/2026		Placard Color & Score GREEN 88		
Program PR0402724 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER TAQUERIA RESTAUR		Inspection Time 16:00 - 17:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By CAROL F.				FSC Abisua Avila (Abby) 4/6/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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						

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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. Cheese within prep table is being double stacked in a container with the lettuce at the time of inspection; measured at 45°F at the time of inspection.

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

[SA] Cheese was moved to under counter refrigeration

2. Pork was being double stacked within the steam table created on the cook line in the back of the facility; measured at 112°F at the time of inspection.

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

[SA] PIC started the cooling process and placed the pork within the ice bath.

Discontinue in double stacking PHFs on top of each other.

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, 14125(b), 114141

Inspector Observations: Knife noted in one of the stations in between the cutting board and prep table at the time of inspection.

[CA] Knives should be stored in a way were they do not become contaminated.

[SA] Knives were placed in the back to be wash, rinse, sanitized. Per PIC, they are normally placed in a container and washed before every 4-hours.

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

Inspector Observations: Fan guards within the walk in have dust build up.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Light bulb is missing in the hood system in the back of the facility.

[CA] Install a new light bulb.

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

Inspector Observations: Holes noted around the 3-compartment sink and around the electrical panel.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk in freezer	5.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Beans	Hot holding (cook line #2)	158.00 Fahrenheit	
Beans	Hot holding (steam table) Station #2	153.00 Fahrenheit	
Cheese	Prep table	45.00 Fahrenheit	Adjust to 41°F below. SA
Cut tomato	Prep table	40.00 Fahrenheit	
Cooked steak	Cook line	179.00 Fahrenheit	Final cook temperature.
Cheese	Reach in	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Rice	Hot holding (steam table) Station #1	166.00 Fahrenheit	
Pico de gallo	Reach in	39.00 Fahrenheit	
Pico de gallo	Walk in	39.00 Fahrenheit	
Cooked steak	Hot holding (steam table) Station #2	156.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Chile verde	Hot holding (steam table) Station #1	165.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	100.00 PPM	
Cooked chicken	Walk in	52.00 Fahrenheit	Cooling for about 2-hours.
Cooked pork	Steam table on second cook line	112.00 Fahrenheit	Keep PHFs at or above 135°F at all times. SA

Overall Comments:

Provided the following decals and went over them:

- Hand wash, 3-compartment (wash, rinse, sanitize), and hot/cold holding.

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 **6/24/2026**. 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



Received By: Carol F.
Manager
Signed On: June 10, 2026