

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 FA0202038 - ANDALE TAQUERIA-21		Site Address 21 N SANTA CRUZ, LOS GATOS, CA 95030		Inspection Date 01/26/2026		Placard Color & Score GREEN 88		
Program PR0305494 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANCHEZ, LUIS		Inspection Time 14:00 - 15:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By FERNANDA ANGULO				FSC LUIS ARMANDO GONZALEZ EST 02/28/2030

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						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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0202038 - ANDALE TAQUERIA-21		Site Address 21 N SANTA CRUZ, LOS GATOS, CA 95030	Inspection Date 01/26/2026
Program PR0305494 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SANCHEZ, LUIS	Inspection Time 14:00 - 15:30
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 2 drawer single door prep unit, measured shredded cheese at 52F. Per operator, shredded cheese stored from 2 hours prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

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: *In the kitchen area, at the 2 drawer and single door prep unit, observed a disconnected gasket on the bottom drawer preventing it from fully closing.*

[CA] *Ensure gaskets installed at refrigeration are maintained and kept in good repair.*

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

Inspector Observations: *In the upstairs dry storage room, observed food debris on the corners of the floor.*

[CA] *Ensure facility floors are kept free of food debris to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	2 drawer single door prep unit	52.00 Fahrenheit	
refried beans	hot holding unit	160.00 Fahrenheit	
green salsa	salsa bar	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
cut tomatoes	2 door prep unit	40.00 Fahrenheit	
birria	flat top grill (hot water bath)	145.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
roasted red salsa	salsa bar	41.00 Fahrenheit	
black beans	steam table	170.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
green salsa	2 drawer single door prep unit	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
refried beans	steam table	160.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked rice	hot holding unit	158.00 Fahrenheit	
cooked rice	steam table	160.00 Fahrenheit	
black beans	walk-in refrigerator	41.00 Fahrenheit	
cut tomatoes	walk-in refrigerator	41.00 Fahrenheit	
pico de gallo	2 door prep unit	36.00 Fahrenheit	
roasted red salsa	2 drawer single door prep unit	40.00 Fahrenheit	
cooked chicken	steam table	142.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0202038 - ANDALE TAQUERIA-21	Site Address 21 N SANTA CRUZ, LOS GATOS, CA 95030	Inspection Date 01/26/2026
Program PR0305494 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANCHEZ, LUIS	Inspection Time 14:00 - 15:30

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 2/9/2026. 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: FERNANDA ANGULO
STORE MANAGER
Signed On: January 26, 2026