

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 FA0211531 - TAQUERIA LA VERACRUZANA	Site Address 1510 JACKSON ST, SANTA CLARA, CA 95050	Inspection Date 10/13/2026
Program PR0305776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SANCHEZ, PASCUAL	Inspection Time 09:30 - 10:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By LIZBETH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/05/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/13/2026

Cited On: 10/05/2026

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

Compliance of this violation has been verified on: 10/13/2026

Cited On: 10/05/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/13/2026

Cited On: 10/05/2026

K14 - 8 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

Compliance of this violation has been verified on: 10/13/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	2-compartment sink	100.00 PPM	
meat	walk-in cooler	41.00 Fahrenheit	
ambient	walk-in freezer	0.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection and facility closure (dated 10/5/2026).

Confirmed facility has completed the following steps for re-opening:

- 1. Checklist for re-opening was received.*
- 2. Reports from a licensed pest control company, Orkin, was received. Facility received treatment for cockroaches on 10/6/2026, and followed-up on 10/9/2026. Report noted no live activity at the time of inspection.*
- 3. All sanitation and food safety items on worksheet have been verified as completed. Verified facility has conducted cleaning of the kitchen area during inspection. Facility shall continue to maintain food preparation area in clean and sanitary condition as per pest control recommendations.*
- 4. All prevention measures on worksheet and on pest control report have been completed.*
- 5. Confirmed this facility will continue to receive bimonthly pest control services from Orkin.*

The following major violations have been verified as in compliance:

- K06: Inadequate handwash facilities. Observed facility has placed a temporary bottle of soap at the handwash station. Per PIC, facility has ordered a new handwashing dispenser to be installed today. The handwash station is fully stocked and accessible at time of inspection.

- K07: Improper holding temperatures. Per PIC, technician arrived to repair both the walk-in cooler and walk-in freezer on 10/5/2026. Measured all foods at proper holding temperatures at time of inspection.

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- **K09: Improper cooling methods. Observed no foods cooling at the time of inspection. Discussed cooling procedures with PIC.**

- **K14: Improper sanitization. Per PIC, the mechanical dishwasher still needs to be repaired. Facility shall utilize the 2-compartment sink for washing, rinsing, and sanitizing until mechanical dishwasher is repaired. Observed the 2-compartment sink was properly set up at the time of inspection.**

The facility is hereby authorized to operate by this department. Continue to address remaining violations as cited on the routine inspection report.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **10/27/2026**. 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: Lizbeth Salgado
Manager
Signed On: October 13, 2026