

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 FA0214205 - GARCIA'S TAQUERIA	Site Address 738 S FAIR OAKS AV, SUNNYVALE, CA 94086	Inspection Date 09/29/2023
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 10:00 - 11:10
Inspected By SUHKREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By OSCAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/26/2023

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

Compliance of this violation has been verified on: 09/29/2023

Cited On: 09/26/2023

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

This violation found not in compliance on 09/29/2023. See details below.

Cited On: 09/29/2023

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

Inspector Observations: *Repeat violation

Measured cooked rice at 51F-64F in total of 8 containers. Per PIC, rice was cooked and stored in walk in cooler yesterday morning (9/28).

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include: 1) Placing the food in shallow pans

2) Separating the food into thinner or smaller portions.

3) Using rapid cooling equipment (Ex. blast chiller)

4) Using containers that facilitate heat transfer (ex. stainless steel)

5) Adding ice as an ingredient.

6) Using ice paddles

7) Using an ice bath and stirring frequently

8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PIC VC&D 8 containers of rice for being in temperature danger zone for more than 4 hours.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk in cooler	41.00 Fahrenheit	
Rice	Walk in cooler	64.00 Fahrenheit	51-64F; 8 containers total; VC&D
Ceviche	Walk in cooler	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Salsa	Walk in cooler	50.00 Fahrenheit	Prepared recently; cooling

Overall Comments:

On site for follow up inspection

Measured PHFs at 41F or below in walk in cooler except 8 containers of rice measured above 41F due to improper cooling.

Cooling handout provided and discussed with PIC.

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Thermometer available in the facility and calibration demonstrated to the manager.

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 **10/13/2023**. 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

Oscar O / veva

Received By: Oscar O
Manager
Signed On: September 29, 2023