

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 FA0289943 - TACOS LOS 3 REYES		Site Address 2520 STORY RD, SAN JOSE, CA 95122		Inspection Date 10/10/2024		Placard Color & Score GREEN 90		
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS LOS 3 REYES CORP		Inspection Time 15:55 - 16:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By TOMAS				FSC Tomas Solis 02/22/2026

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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						S
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee's food handler cards are expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Numerous live flies observed in the dining area.

[CA] Use any and all approved methods to abate live flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed numerous food processing equipment and dirty wiping clothes in the unapproved storage unit next door. No active preparation was being conducted at time of the inspection. Manager and employee stated that food preparation is only conducted in the mobile food facility or inside the kitchen. [CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Food preparation shall only occur in approved areas

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has adjacent storage unit accessible through the dining area with walk-in refrigerator, dry storage, and food preparation tables/equipment.

Follow-up By
11/10/2024

Manager and employees stated that area is only used for the storage of food, food preparation is conducted only on the mobile food facility outside or in the approved kitchen.

Facility has not submitted plans for the construction or use of the unit.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

***** Facility will be given final warning to submit plans. Failure to submit plans by comply-by date will result in further enforcement action, up to, but not including, impounding of unit and all contents inside.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

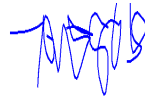
Item	Location	Measurement	Comments
Cooked tripa	Three-door upright refrigerator	65.00 Fahrenheit	Cooling, cooked in morning, approximately 4 hours prior
Cooked rice	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked chicken in red sauce	Cook line	168.00 Fahrenheit	Cooling, less than 30 minutes
Hot water	Three-compartment sink	122.00 Fahrenheit	
Buches	Three-door upright refrigerator	40.00 Fahrenheit	
Green salsa	Buffet refrigerator	41.00 Fahrenheit	
Cooked beef slices	Storage rack	85.00 Fahrenheit	Cooling, less than one hour
Cooked beef - saudero	Three-door upright refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sinks	103.00 Fahrenheit	
Horchata	Service line	40.00 Fahrenheit	
Cooked beef	Storage rack	157.00 Fahrenheit	Cooling, less than 30 minutes
Red salsa	Buffet refrigerator	42.00 Fahrenheit	
Tripas	Food preparation table	86.00 Fahrenheit	Cooling, less than one hour
Cooked lengua	Three-door upright refrigerator	40.00 Fahrenheit	
Beans	Three-door upright refrigerator	40.00 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 **10/24/2024**. 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: Tomas S.
Manager
Signed On: October 10, 2024