

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 FA0261065 - TAQUERIA LA TAQUIZA		Site Address 1447 BIRD AV, SAN JOSE, CA 95125		Inspection Date 05/26/2026		Placard Color & Score GREEN 82		
Program PR0382755 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HERNANDEZ, GALDINO		Inspection Time 13:35 - 15:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By GABY SAN JUAN				FSC Galdino Garcia 02/08/2028

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						
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		
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	X			N
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		X			
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0261065 - TAQUERIA LA TAQUIZA	Site Address 1447 BIRD AV, SAN JOSE, CA 95125	Inspection Date 05/26/2026
Program PR0382755 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HERNANDEZ, GALDINO	Inspection Time 13:35 - 15:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Major: Water temperature at the 3 comp sink measured 90F.

Minor: Water temperature at the prep sink and janitorial sink measured between 91-100F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[SA] Operator adjusted water heater. Water temperature remeasured between 116-118F throughout facility.

Follow-up By
06/02/2026

Minor Violations

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

Inspector Observations: Multiple food employees are lacking current Food Handler Certificates.

[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.

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: Chlorine sanitizer measured 25ppm in the 3 comp sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Operator adjusted chlorine sanitizer concentration, remeasured at 100ppm.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

1) Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

2) Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Follow-up By
06/02/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1) Drain pipe leak observed at prep area hand wash sink. Hand wash sink is draining very slowly.

2) Faucet leak observed at front hand wash sink. Hand wash sink is draining very slowly.

Note: Operator stated that a work order has been placed.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Follow-up By
06/02/2026

OFFICIAL INSPECTION REPORT

Facility FA0261065 - TAQUERIA LA TAQUIZA	Site Address 1447 BIRD AV, SAN JOSE, CA 95125	Inspection Date 05/26/2026
Program PR0382755 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HERNANDEZ, GALDINO	Inspection Time 13:35 - 15:15

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
half and half	2 door upright cooler	38.00 Fahrenheit	IR
raw beef	2 door upright cooler - back storage room	39.00 Fahrenheit	
water	janitorial sink	100.00 Fahrenheit	remeasured at 118F
water	3 comp sink	90.00 Fahrenheit	remeasured at 118F
shredded chicken	steam table	152.00 Fahrenheit	
raw shrimp	2 door upright cooler	40.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
raw pork	2 door upright freezer - back storage room	15.00 Fahrenheit	IR
refried beans	steam table	140.00 Fahrenheit	
water	prep sink	91.00 Fahrenheit	remeasured at 116F
ambient	sliding door display cooler	40.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
chlorine	3 comp sink	25.00 PPM	remeasured at 100ppm

Overall Comments:

Note: Continue monitoring hot water temperature. Ensured hot water reaches a minimum of 120F throughout facility.

A follow up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

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 **6/9/2026**. 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: Gaby San Juan
PIC
Signed On: May 26, 2026