

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 FA0205307 - TACOS AUTLENSE		Site Address 1020 STORY RD D, SAN JOSE, CA 95122		Inspection Date 04/01/2025		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">84</div>		
Program PR0306813 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GALINDO, LUIS		Inspection Time 15:40 - 16:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ERICA G.				FSC Cesar Galindo 10/18/2028

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						S
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			
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Sanitizer solution at the three-compartment sink measured below 50 PPM chlorine. Solution appeared murky with grease on the surface.

[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.

Routinely change out solution to ensure proper washing and sanitization of food contact surfaces.

[COS] Manager replaced sanitizing solution.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed numerous prepackaged to-go sauce cups of salsa maintained in inadequate ice bath with ice only touching the bottom of the containers. Salsa measured at 55F. PIC stated that the salsa was prepared about an hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

- Ensure container of PHF is maintained where ice reaches up and surrounds the PHF.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed two plastic containers of soup cooling inside the first one-door upright refrigerator in the dry storage room.

[CA] Cool foods using approved containers which facilitate heat transfer, such as metal.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed white linen placed into bus tub in direct contact with raw beef.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations


Item	Location	Measurement	Comments
Soups	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked shrimp	Two-door upright refrigerator	41.00 Fahrenheit	
Cabeza	Steam table	198.00 Fahrenheit	
Cooked rice	Two-door upright refrigerator	39.00 Fahrenheit	Across from three-comp
Chicken	Steam table	203.00 Fahrenheit	
Chile verde	Two-door upright refrigerator	38.00 Fahrenheit	Across from three-comp
Chicken in soup	Two-door upright refrigerator	40.00 Fahrenheit	Across from three-comp
Raw fish	Two-door upright refrigerator	41.00 Fahrenheit	
Tamales	Two-door upright refrigerator	40.00 Fahrenheit	
Carne asada	Steam table	196.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef	One-door upright refrigerator	37.00 Fahrenheit	First refrigerator in dry storage
Rice	Steam table	201.00 Fahrenheit	
Cooked cabeza	Two-door upright refrigerator	37.00 Fahrenheit	Across from three-comp
Beans	Steam table	187.00 Fahrenheit	
Raw beef	Two-door upright refrigerator	39.00 Fahrenheit	
Raw shelled eggs	Two-door upright refrigerator	41.00 Fahrenheit	
Large pot of soup	One-door upright refrigerator	38.00 Fahrenheit	First refrigerator in dry storage
Cooked carne asada	Two-door upright refrigerator	38.00 Fahrenheit	
Shredded cheese	Food preparation refrigerator	49.00 Fahrenheit	Per employee, just placed portioned and placed inside refrigerator.

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 **4/15/2025**. 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: Erica G.
Manager
Signed On: April 01, 2025