

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 11/19/2025
Program PR0305776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SANCHEZ, PASCUAL	Inspection Time 11:00 - 11:45
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: 11/17/2025

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

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/17/2025

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

Compliance of this violation has been verified on: 11/19/2025

Minor Violations

Cited On: 11/17/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 11/19/2025

Measured Observations

Item	Location	Measurement	Comments
beans	stovetop	135.00 Fahrenheit	
cut tomato	preparation unit inserts	41.00 Fahrenheit	
eggs	preparation unit inserts	41.00 Fahrenheit	
salsa	front counter (ice bath)	41.00 Fahrenheit	
al pastor	steam table	135.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 11/17/2025).

The following major violations have been corrected:

- **K06: Adequate handwash facilities. Verified that designated handwash station at the 2-compartment sink is fully stocked with soap and paper towels. Facility has installed a permanent paper towel dispenser above the handwash station.**
- **K07: Proper hot and cold holding temperatures. Verified that all Potentially Hazardous Foods are measuring at proper holding temperatures during inspection. See measured observations.**
- **K14: Food contact surfaces sanitized. Per PIC, the technician was unable to repair the upright mechanical dishwasher to properly dispense chlorine. Specialist instructed employees on how to set up a manual warewashing station at the adjacent 2-compartment sink. Ensure dishes are washed, rinsed, and maintain an adequate contact time with sanitizer concentration (30 seconds at 100 ppm chlorine) before air drying.**

*** Per PIC, the upright mechanical dishwasher is broken and will be replaced with a new dishwasher. Installation of any new equipment in a food facility will require plan submittal and approval from this Department. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org. Forwarded information via email during inspection.**

Facility has earned a "PASS" placard for this inspection. Continue to address remaining violations as cited on the routine inspection.

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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 **12/3/2025**. 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: Lizbeth Salgado
Owner
Signed On: November 19, 2025