

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 FA0207394 - TRADICIÓN TAPATIA TORTA AHOGADAS		Site Address 2003 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 04/20/2026	
Program PR0304126 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VIDALES, PATRICIA		Inspection Time 10:15 - 11:55
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ZAYRA V.	FSC Ma Arriaga Soto 03/18/2029		

Placard Color & Score
GREEN
81

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	X			S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records			X				S
K09 Proper cooling methods			X	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						S
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						S

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		
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

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

Inspector Observations:

Pickled pork leg and carrots/grilled onions in vinegar measured 72F while maintained in a large, plastic container on a shelving unit directly behind the front service counter. Per the manager, it had been left out in ambient since last night.

**Note: Facility pickles under refrigeration. Manager states that the usual policy is to take the pickled pork out for use, and then immediately relocate back into refrigeration. If facility wishes to pickle (i.e. use acidification) for the purpose of rendering a food non-potentially hazardous (i.e. at room temperature), facility shall apply for a variance or HACCP issued by the California Department of Public Health.*

Raw shell eggs measured 66F while maintained in a plastic container at the cook-line. Per staff, they had been taken out of refrigeration approximately 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Pickled pork leg and vegetables were voluntarily discarded. Raw shell eggs relocated to the prep cooler at the cook-line.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed moving a trash can (thereby contacting the insides/outside with gloved hands), then picked up a knife and attempted to begin chopping lemons before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee changed gloves and properly washed hands.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is properly following time as a public health control (4-hour rule) procedures for tacos and carnitas maintained under heat lamps at the front service counter. However, written procedures for TPHC could not be provided.

[CA] Provide written procedures when utilizing time as a public health control (TPHC).

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

Inspector Observations:

REPEAT VIOLATION

Salsa measured 119F while maintained in a stock pot on a stool at the entrance to the kitchen area. Per staff, it had been cooked between 1 and 2 hours prior, and they had not begun cooling it in an ice bath yet.

[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] Salsa was placed into an ice bath in one of the preparation sinks and rapidly stirred. Salsa remeasured 63F.

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

Inspector Observations:

Facility could not provide a probe thermometer.

[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.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
flan	clear display cooler - register	41.00 Fahrenheit	
pork broth	walk-in cooler	38.00 Fahrenheit	
birria	stovetop - hot hold	159.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
salsa	three-door prep cooler - front service	40.00 Fahrenheit	
frozen beef	two-door upright freezer	13.00 Fahrenheit	
mozzarella	prep cooler - cook-line	41.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	41.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
raspados	two-door upright cooler	40.00 Fahrenheit	
salsa	sliding door merchandiser refrigerator	41.00 Fahrenheit	
barbacoa	steam table	171.00 Fahrenheit	
milk	two-door upright cooler	39.00 Fahrenheit	
cooked pork	prep cooler - cook-line	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen pork	two-door upright freezer	12.00 Fahrenheit	
ambient	one-door prep cooler	38.00 Fahrenheit	
slaw	three-door prep cooler - front service	40.00 Fahrenheit	
salsa verde	walk-in cooler	38.00 Fahrenheit	
pastor	stovetop - hot hold	161.00 Fahrenheit	
ice cream	under-counter freezer	11.00 Fahrenheit	

Overall Comments:

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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 **5/4/2026**. 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: Zayra Vidales
Manager

Signed On: April 20, 2026