

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 FA0257190 - GARCIA'S TAQUERIA & CANTINA		Site Address 1390 OAKLAND RD, SAN JOSE, CA 95112		Inspection Date 06/17/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0375853 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GARCIA, FRANCISCO & BER		Inspection Time 10:30 - 12:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO				FSC Not Available

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				N
K07	Proper hot and cold holding temperatures			X				N
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				
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	X	
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		
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: A manager's food safety certificate and employee food handler cards were not available upon request.

REPEAT VIOLATION

[CA] Obtain a manager's food safety certificate and food handler cards. See notes below.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the front handsink: observed trash bin stored in front of handsink.

[CA] Do not store objects in front of handsinks. Handsinks must be made accessible so that handwashing is not only possible, but likely.

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

Inspector Observations: Inside the prep unit in the cooking area: measured internal temperatures of cut tomatoes, cheese, and white sauce to be 48F. Measured internal temperature of cooked meat in the reach-down section to be 44F. PIC stated foods had been held for 30 minutes.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

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: Observed employee wash knife in the 3-compartment sink, then dry with a wiping cloth.

[CA] Equipment must be washed, rinsed, sanitized, then allowed to air-dry.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed menu offered undercooked animal products (over easy eggs, etc) but no consumer advisory was on the menu.

[CA] If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:

- 1) "Disclosure": Clearly indicate WHICH menu items contain undercooked animal products. AND**
- 2) "Reminder": The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."**

REPEAT VIOLATION

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)

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Inspector Observations: Inside multiple refrigerators, observed raw meats/raw shell eggs stored above ready-to-eat foods (vegetables, sauces).

[CA] Store raw animal products below/away from ready-to-eat foods.

REPEAT VIOLATION

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of grease on side of cooking equipment under the hood, especially the right griddle.

[CA] Keep surfaces clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SAUCES, COOKED MEATS	REAR UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK, BAR	200.00 PPM	
SHRIMP	PREP UNIT, REAR AREA	39.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
CUT TOMATOES, CHEESE, WHITE SAUCE, COOKED MEAT	PREP UNIT, COOKING AREA	48.00 Fahrenheit	HELD FOR 30 MINUTES
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	165.00 Fahrenheit	THERMAL DISK
CHILI CREAM SAUCE, SALSA, MILK	FRONT PREP UNIT	38.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	

Overall Comments:

Repeat violations may result in enforcement action, including billable follow-ups and/or office hearings.

Violation K01 (lack of food handler cards/food safety certificate) was noted on multiple previous consecutive inspections. Email food certificates/cards to mindy.nguyen@deh.sccgov.org by 8/17/25. Failure to comply may result in enforcement action, including billable follow-up inspections and/or office hearings.

Observed ADVANTCO griddle on countertop not under a hood. PIC stated this griddle is used for making tortillas, and that they have had it since the facility opened, and it was replaced 3 years ago. Inspector will conduct file review and may follow up.

Ensure test strips for quaternary ammonia are available.

Due to technical difficulties, this report will be emailed to the facility.

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 **7/1/2025**. 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.

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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: Francisco
Owner

Signed On: June 17, 2025