

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 FA0212485 - TAQUERIA CAZADORES		Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054		Inspection Date 07/29/2022	
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOS TAQUEROS LLC		Inspection Time 11:00 - 13:30
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By YOLANDA ROSALES	FSC Not Available	

Placard Color & Score

YELLOW

61

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						N
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						N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
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		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						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		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	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *There was no paper towel supply on one of the handwash sink located by the restroom. [CA] Refill the wall-mounted paper towel dispenser or provide a roll-type paper towel by the side of the handwash sink immediately. The person in charge refilled the supplies (COS).*

Follow-up By
07/29/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Two live cockroaches, one below the two compartment preparation sink and one below the front counter were observed. Many dead cockroaches were also observed below the water heater and the wash sink areas. [CA] Eliminate all insects/rodents from the facility by a legal method. The owner must conduct a thorough cleaning of the facility. A pest control company must also be called to conduct intervention this weekend. A follow-up inspection will be conducted on next Wednesday to observe presence of any live or dead cockroaches. The person in charge killed all the live cockroaches (COS).*

Follow-up By
07/29/2022

Minor Violations

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

Inspector Observations: *Repeated violation: Food safety certificate found on file is expired. Couple of the employees do not have food handler cards as well. [CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file. Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire as well.*

'Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:
<https://www.premierfoodsafety.com/food-manager-certification/california>
2. Learn 2 Serve:
<https://www.360training.com/learn2serve/food-safety-manager/California>
3. Serve Safe Manager:
<https://www.servsafe.com/ServSafe-Manager>

*California approved Food Handler Card (FHC) class providers
All Directory Listing
(<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AIIDirectoryListing?prgID=228,238&statu sID=4nsi.org>)*

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)

Inspector Observations: *Many open bag food contents were stored on the shelf. [CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.*

*Shell eggs were stored above ready to eat foods inside the walk-in cooler.
[CA] Raw food products must be stored with or below ready to eat foods and produces.*

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

Inspector Observations: *The screen covers of the make-up air back in the preparation area and the restroom's exhaust fan have heavy dust accumulation. [CA] Clean the screen covers of the makeup air and the exhaust fan regularly.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

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: *The ice scoop for the ice machine was stored on unclean surface.*

[CA] *All reusable utensils including the ice scoop must be stored on clean surface/container in between use.*

Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

Compressed gas cylinders used for the bbq machine were left not secured in the dining and some in the kitchen areas

[CA] *To prevent possible accident from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Counter-top oil fryer is stored outside the exhaust hood.*

[CA] *Any equipment that uses oil or produce oil, grease, steam, and heat must be stored under the exhaust hood.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Couple of wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *The garbage dumpster was left open.*

[CA] *To prevent insect/rodent infestation, the garbage dumpsters must always be kept covered.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *A lot of boxes of tools, documents, and other stuff were stored on the floor below the service counters. The facility lacks overall cleanliness.*

[CA] *For easy cleaning of the facility, please store all the documents, old tools, and old utensils on approved shelf. The owner must conduct a thorough cleaning on facility.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line.*

[CA] *Replace the damaged/broken or missing floor tiles immediately.*

Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.

[CA] *Conduct a thorough regular cleaning on the floor area*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Copy of the last inspection report was not found on file.*

[CA] *Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.*

The current Environmental Health permit was not posted on public view.

[CA] *The most current Environmental Health permit must be posted on public view at all the time.*

Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Diced tomato	Ice bath	41.00 Fahrenheit	
Beef	Upright fridge	34.00 Fahrenheit	
Pork	Steam table	165.00 Fahrenheit	
Sour cream	Ice bath	35.00 Fahrenheit	
Beef	Steam table	159.00 Fahrenheit	
Chicken	Steam table	160.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: *There is no food safety certified person in the facility.*

2. According to the City of Santa Clara Code Enforcement Official, people complained about an improper oil and trash disposal in the back of the facility which is shared by other business. During the time of this inspection, some oil spill was observed next to the oil tanker.

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 **8/12/2022**. 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: Yolanda Rosales
Employee
Signed On: July 29, 2022