

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 12/05/2023		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 10:50 - 11:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ERICA G.				FSC Cesar Galindo 10/18/2025

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						
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Three medium-sized pots of cooked tomato rice, approximately 20lbs each, maintained inside the two-door upright refrigerator measured between 48F to 53F stacked on top of each other. Per employees, the rice was prepared the day before and was allowed to cool prior to placing inside the refrigerator. Pots of rice have not been taken out of the refrigerator.*

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.

- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.
- When cooling PHF's, stir frequently to facilitate rapid cooling.

[COS] Three pots of cooked tomato rice was VC&D due to improper cooling.

Minor Violations

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

Inspector Observations: *Employees' three-year food handler cards unavailable for review and/or are expired.*

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Information on a Food Safety Certificate and Food Handler cards are available at
<https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.
<https://cpd.sccgov.org/sb-602-food-handler-cards>

**** Repeat violation

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employees' opened beverages stored in areas of food preparation.*

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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: *Observed plastic container of food stored directly on top of a opened container of raw beef, with the bottom of the container in direct contact with food item. [CA] All food shall be separated and protected from possible contamination. Provide rigid lids and/or plastic wrap to separate and protect food.*

Numerous containers of food store directly on the floor inside the dry storage room.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Shredded cheese	Food preparation refrigerator	41.00 Fahrenheit	
Cooked tomato rice	Cook line	147.00 Fahrenheit	
Beans	Steam table	190.00 Fahrenheit	
Cabeza	Steam table	192.00 Fahrenheit	
Chicken	Steam table	180.00 Fahrenheit	
Carne asada	Three-door upright freezer	40.00 Fahrenheit	
Lengua	Steam table	167.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Cooked tomato rice	Steam table	161.00 Fahrenheit	
Cooked carne asada	Two-door upright refrigerator	40.00 Fahrenheit	Across three-compartment sink
Cooked beef	One-door upright refrigerator	39.00 Fahrenheit	
Vegetable soup	Two-door upright refrigerator	41.00 Fahrenheit	
Raw beef	Two-door upright refrigerator	41.00 Fahrenheit	
Sliced tomato	Food preparation refrigerator	41.00 Fahrenheit	
Chile verde	Two-door upright refrigerator	38.00 Fahrenheit	Across three-compartment sink
Soup	One-door upright refrigerator	41.00 Fahrenheit	
Carne asada	Steam table	153.00 Fahrenheit	
Cooked lengua	Two-door upright refrigerator	39.00 Fahrenheit	Across three-compartment sink
Cheesecake	Two-door reach-in refrigerator	39.00 Fahrenheit	Front service counter

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 **12/19/2023**. 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: December 05, 2023