

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 FA0214138 - TRES POTRILLOS TAQUERIA		Site Address 670 N FAIR OAKS AV, SUNNYVALE, CA 94087		Inspection Date 07/18/2023	
Program PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MACIAS, OCTAVIO		Inspection Time 13:30 - 15:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By DIEGO MACIAS	FSC Jorge Hernandez 10/27/2021	

Placard Color & Score
GREEN
85

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

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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0214138 - TRES POTRILLOS TAQUERIA	Site Address 670 N FAIR OAKS AV, SUNNYVALE, CA 94087	Inspection Date 07/18/2023
Program PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MACIAS, OCTAVIO	Inspection Time 13:30 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone that, according to the PIC, were under time control but were not time marked (salsas and cooked vegetable salsa). [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC time-marked the food and will discard the PHFs at the end of the 4 hour mark.

Minor Violations

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in single door reach-in cooler (soups 44F-47F, cooked vegetable 43F). According to the PIC, the soups and cooked vegetables were cooked around 9AM-10AM. Observed an employee to leave the reach-in door open after retrieving some soup. [CA] Ensure employees are properly closing the refrigerator door. Keep PHFs out of the temperature danger zone (cold hold at 41F or below OR hot hold at 135F or above). Repair or adjust unit if necessary. If facility is cooling the foods, ensure the food is cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours using rapid cooling methods.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed steam table to have white boards zip-tied on 3 sides. [CA] Remove boards from the steam table.

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

Inspector Observations: Observed heavy grease accumulation under the hoods. Also observed one light bulb to be missing. [CA] Ensure hood is cleaned on a regular basis. Replace the missing light bulb.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
soup	single door reach-in	47.00 Fahrenheit	cooked around 9am-10am
chlorine	3 comp sink	50.00 PPM	
carrot/potato mix	refrigerated salsa bar	54.00 Fahrenheit	
cooked potatoes	cooling rack in walk-in cooler	39.00 Fahrenheit	
tomato salsa	refrigerated salsa bar	49.00 Fahrenheit	
beef	cookline	183.00 Fahrenheit	
soup	single door reach-in	44.00 Fahrenheit	cooked around 9am-10am
beans	hot hold	158.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
rice	steam table	183.00 Fahrenheit	
sour cream	walk-in cooler	40.00 Fahrenheit	
cooked vegetable	single door reach-in	43.00 Fahrenheit	cooked around 9am-10am
salsa	food prep cold hold	41.00 Fahrenheit	
beef	walk-in cooler	34.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TRES POTRILLOS TAQUERIA

OFFICIAL INSPECTION REPORT

Facility FA0214138 - TRES POTRILLOS TAQUERIA	Site Address 670 N FAIR OAKS AV, SUNNYVALE, CA 94087	Inspection Date 07/18/2023
Program PR0300451 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MACIAS, OCTAVIO	Inspection Time 13:30 - 15:00

NEW OWNER: TRES POTRILLOS TAQUERIA

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,227.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2023 - 07/31/2024. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 07/18/2023*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **8/1/2023**. 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: Diego Macias
Owner

Signed On: July 18, 2023