

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 FA0211851 - TAQUERIA VALLARTA		Site Address 2525 SCOTT BL, SANTA CLARA, CA 95050		Inspection Date 08/27/2026		Placard Color & Score GREEN 97		
Program PR0304729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JIMENEZ, NARCISO		Inspection Time 13:00 - 14:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MARIA LUISA LOPEZ SANTIAGO				FSC Giselle Odalis Lopez 01/8/2027

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Ribs measured to be 104F in deep metal with small bag of ice on top. Per operator ribs were pulled 1hr and 20min prior.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Ribs were put into ice bath surrounding entire tray.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Soup	Steam table	152.00 Fahrenheit	
Rice	Side upright cooler	40.00 Fahrenheit	
Tamales	Ice bath by cookline	86.00 Fahrenheit	Per operator cooked 1 hour prior.
Salsa	Self service salsa prep cooler	41.00 Fahrenheit	
Beef consume	Ice bath by cookline	81.00 Fahrenheit	Per operator cooked 1 hour 20 minutes prior.
Cooked chicken	Back upright cooler	38.00 Fahrenheit	
Pulled pork	Steam table	144.00 Fahrenheit	
Beans	Steam table	148.00 Fahrenheit	
Flan	2 door grab n go cooler	38.00 Fahrenheit	
Cheese	Front prep cooler	40.00 Fahrenheit	
Sour cream	Front prep cooler	41.00 Fahrenheit	
Rice	Steam table	139.00 Fahrenheit	
Chicken broth	Back upright cooler	41.00 Fahrenheit	
Beans	Ice bath by cookline	125.00 Fahrenheit	Per employee removed from stove about 15 minutes prior
Ribs	Ice bath by cookline	104.00 Fahrenheit	Per operator cooked 1 hour 20 minutes prior.
Steak	Off of griddle	159.00 Fahrenheit	
Raw beef	Back upright cooler	37.00 Fahrenheit	
Cheese	Side upright cooler	41.00 Fahrenheit	

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 **9/10/2026**. 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.

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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: Maria Luisa Lopez Santiago
PIC

Signed On: August 27, 2026