

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 FA0206646 - TACOS AL PASTOR		Site Address 1629 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 01/08/2025		Placard Color & Score GREEN 80		
Program PR0304650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, MARIA		Inspection Time 10:00 - 11:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By EULALIA (LALA)				FSC Ana Munoz 10/9/29

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						
K07	Proper hot and cold holding temperatures		X		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	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						

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	X	
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		
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major:

1. Measured container of shell eggs holding at 56F on counter near cooks line. Observed ice on bottom of container.
2. Measured container of rice holding between 117F - 124F at hot holding unit at service line.
Per operator, PHFs placed there less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and hot held food at or above 135F. [COS] Operator directed to add ice to top of shell eggs container and reheat PHFs to 165F.

Minor: Measured the following PHFs holding between 45F - 47F in 3 door cold top and counter top for less than 4 hours: rice, shredded cheese, beef soup and salsa. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Found 3 containers of PHFs cooling on prep table with lid fully covering food content. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Operator removed lids of PHFs containers and placed in 3 door upright.

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 operator cleaning cutting board at warewash sink where ONLY hot water and chlorine sanitizer was used. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Operator was directed to stop what they were doing, set up warewash sink and redo utensil cleaning where all three compartment sinks has to be set up for wash with soap, rinse, sanitize then air dry.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed several meats being thawed by sitting in 1-compartment sink and on 1 compartment sink drain board. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 grocery bags used to store cooked rice in 3 door upright. [CA] Discontinue using grocery bags. Use approved food grade bag for storage of food items.

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: Found employee's jacket stored near food items on rack in back prep area. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
taquitos	2 door reach in	40.00 Fahrenheit	
beef soup	3 door upright	46.00 Fahrenheit	
beans	stove top	78.00 Fahrenheit	process of reheating
beef	counter	92.00 Fahrenheit	process of cooling, was placed in 3 door upright
chlorine	sani bucket/warewash	100.00 PPM	
sour cream	2 door cold top	39.00 Fahrenheit	
raw beef	3 door upright	41.00 Fahrenheit	
rice	3 door upright	46.00 Fahrenheit	
shell eggs	counter (under ice)	56.00 Fahrenheit	for less than 4 hours. COS-add ice
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
shell eggs	3 door upright	41.00 Fahrenheit	
shredded cheese	3 door upright	45.00 Fahrenheit	
beans	hot holding	146.00 Fahrenheit	
rice	hot holding	117.00 Fahrenheit	between 117F - 124F for less than 4 hours. COS- directed reheat to 165
beans	counter	197.00 Fahrenheit	
meat	2 door upright freezer	46.00 Fahrenheit	
beverage	2 door sliding	33.00 Fahrenheit	
shredded cheese	2 door cold top	40.00 Fahrenheit	
beef tongue	hot holding	147.00 Fahrenheit	
pork	counter	87.00 Fahrenheit	process of cooling, was placed in 3 door upright
beef	hot holding	168.00 Fahrenheit	
hot water	warewash/1-comp/mop	120.00 Fahrenheit	
vegetables	flat top	88.00 Fahrenheit	process of cooking
salsa	counter	47.00 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 1/22/2025. 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.

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: Eulalia Mendoza
Person In Charge
Signed On: January 08, 2025