

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 FA0211531 - TAQUERIA LA VERACRUZANA		Site Address 1510 JACKSON ST, SANTA CLARA, CA 95050		Inspection Date 10/05/2026		Placard Color & Score RED 44		
Program PR0305776 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANCHEZ, PASCUAL		Inspection Time 10:00 - 13:25			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By LIZBETH				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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

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

Inspector Observations:

Observed soap out of stock at the only handwash station (three compartment sink).

Follow-up By
10/12/2026

[CA] Ensure that handwash stations are fully stocked with single use paper towels, warm water, and soap at all times.

[COS] PIC refilled soap dispenser at the handwash station.

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

Inspector Observations:

1. Red salsa measured to be 50-58F at the front counter in ice bath. Red salsa was in a metal container and only partly submerged in the ice bath. Per PIC, salsa was prepared 30 minutes prior.

Follow-up By
10/12/2026

[CA] All products being temperature controlled via ice bath shall be fully submerged so that product is 41F or below.

[COS] PIC added ice to ice bath and submerged red salsa fully.

2. Observed french fries out at ambient temperature measuring 72F. Per PIC, fries come frozen and were set out 30 minutes ago waiting to be cooked when ordered.

[CA] Keep all potentially hazardous foods below 41F or above 135F.

[SA] PIC moved fries to prep cooler to rapidly cool and stay there until ordered to be cooked.

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

Inspector Observations:

Observed 3.5 large deep containers of beans, 1 large deep container of cooked rice, 0.5 large deep containers of cooked lengua, and 1 large deep container of cooked meat/stew all measuring to be 52-57F in the walk in cooler. Per PIC, these were all prepared last night before closing and placed in the walk in cooler to cool for service the next day. Per PIC, the half container was used to prep and serve this morning and is currently on the steam table.

Follow-up By
10/12/2026

[CA] All potentially hazardous foods must cool from 135F to 41F within 6 hours, and must cool from 135F to 70F within the first 2 hours. Utilize smaller, shallower containers and leave uncovered to facilitate proper airflow for rapid cooling.

[COS] PIC VC&D the beans from the steam table and walk in cooler, the rice, the lengua, and the stew/cooked meat.

K14 - 8 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:

The mechanical dishwasher observed to have a chlorine sanitizer concentration of 10-25PPM across 3 cycles during active dish washing.

Follow-up By
10/12/2026

[CA] Ensure that the mechanical dishwasher has a bleach concentration of 50PPM to properly sanitize all food contact surfaces. If using three compartment sink, ensure that the chlorine sanitizer solution is 100PPM and all food contact surfaces are fully submerged for at least 30 seconds after being washed.

[SA] PIC moved all dish washing to the three compartment sink and made a chlorine solution of 100PPM in front of

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inspectors. Since this sink is also the only handwash sink for employees, PIC was informed to notify all employees to only handwash over the "wash" compartment of the sink to eliminate the risk of contamination of clean/sanitized dishes/ food contact surfaces.

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- 1 live adult german cockroach on the employee restroom door near the back prep area.**
- 2 dead german cockroaches in the mop sink closet on the water heater and under shelving.**
- 1 dead german cockroach under the prep table across from walk in cooler.**
- 1 dead german cockroach in dry storage area against the office door frame.**

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sicar

4. Notification: The person in charge during inspection, Lizbeth, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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

Inspector Observations:

Food handler cards unavailable at time of inspection. Food safety certificate unavailable at time of inspection.

[CA] Ensure that food handler cards and food safety certificates are available upon request.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed moldy food not intended for service in the walk in freezer. Per PIC, walk in freezer lost temperature a couple days prior and plans to dispose of all the food inside of the unit on 10/06/2026 when the garbage company comes.

[CA] Maintain facility free of all contaminated food that is unsafe for consumption.

[COS] PIC is discarding of all food at time of report, 12pm on 10/05/2026, due to facility being closed for vermin.

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:

Raw salmon in walk in cooler observed above cooked, ready to eat foods.

[CA] Store raw foods below ready to eat foods to reduce risk of cross contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed 4 cans of Raid in the facility. Raid is intended for domestic use.

[CA] Ensure that all pest control substances are approved for restaurant use.

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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:

Clean dishes are stored to dry in drying rack directly below the paper towel dispenser.

[CA] Move drying rack so that clean dishes are not subject to splash contamination.

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

Inspector Observations:

Wiping cloth stored on food contact surface and appeared soiled.

[CA] Store all wiping cloths in a sanitizer solution of 100PPM for chlorine and 200PPM for Quat. Monitor to ensure concentration remains effective as it is used throughout the day.

[COS] PIC prepared a solution in multiple buckets and placed in convenient location for employees throughout the kitchen. Chlorine measured 100PPM.

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:

Observed several holes and cracks throughout wall in the back storage room that could be possible harborage locations for vermin. Observed multiple unfinished wood and cardboard in locations throughout facility used as shelving and storage surfaces. Observed several unused equipment in rear storage area. Observed large metal grate on the wall in the back storage area.

[CA] Ensure holes behind ice machine are sealed in order to reduce harborage areas for vermin. Ensure that metal grate is covered in a manner that prevents vermin from entering the facility. Ensure that all unused equipment unnecessary to the food operations are removed from facility. Ensure that all shelving and storage surfaces are of an approved material.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CUT TOMATOES	TOP OF PREP UNIT NEAR COOK LINE	41.00 Fahrenheit	
COOKED STEW/MEAT	WALK IN COOLER	52.00 Fahrenheit	
RED SALSA	ICE BATH AT FRONT COUNTER	55.00 Fahrenheit	
SANITIZER	BUCKET FOR WIPING CLOTHES AROUND KITCHEN	100.00 PPM	CHLORINE
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SHREDDED CHEESE	TOP OF PREP UNIT NEAR COOK LINE	41.00 Fahrenheit	
COOKED STEAK	PULLED OFF OF STOVE	167.00 Fahrenheit	FINAL COOK TEMPERATURE
COOKED MEAT	STEAM TABLE	185.00 Fahrenheit	
COOKED WHOLE BEANS	WALK IN COOLER	55.00 Fahrenheit	
SANITIZER	MECHANICAL DISHWASHER	20.00 PPM	CHLORINE
COOKED WHOLE BEANS	STEAM TABLE	180.00 Fahrenheit	
REFRIED BEANS	STEAM TABLE	185.00 Fahrenheit	
COOKED TAMALES	WALK IN COOLER	41.00 Fahrenheit	
AMBIENT TEMPERATURE	WALK IN COOLER	46.00 Fahrenheit	
FRIES	STAGED IN CONTAINER NEAR FRYER	72.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	57.00 Fahrenheit	
BEAKED POTATOES	TRAY COOLING ON TOP OF OVEN	112.00 Fahrenheit	COOLING WITHIN LIMITS
HOT WATER	PREP SINK	120.00 Fahrenheit	
RED SALSA	TOP OF PREP UNIT NEAR COOK LINE	41.00 Fahrenheit	
UNCOOKED SHRIMP	UNDER STORAGE OF PREP COOLER NEAR FRONT COUNTER	41.00 Fahrenheit	
COOKED SHRIMP	UNDER PREP UNIT NEAR COOK LINE	41.00 Fahrenheit	
COOKED STEW	TOP OF PREP UNIT NEAR FRONT COUNTER	41.00 Fahrenheit	
GREEN SALSA	TOP OF PREP UNIT NEAR COOK LINE	41.00 Fahrenheit	

Overall Comments:

The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). The facility is required to cease operations immediately, including but no limited to: preparation, service, handling, distribution, and sale of food. The facility must remain closed until all corrective actions below are completed.

Requirements Before Reopening:

1. Complete and sign the provided re-opening checklist.
2. Obtain pest control services and a copy of the latest pest control report from a licensed provider.
3. Submit the re-opening checklist and latest pest control report to district specialist (kathy.vo@deh.sccgov.org) or DEH main line (dehweb@deh.sccgov.org). Upon review, district specialist will schedule the follow-up inspection.

Per PIC, facility receives routine pest control services. Facility unable to provide the last pest control services report at the time of inspection.

A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

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- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions, including but not limited to penalty fees, per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

* Facility lacks a dedicated handwash sink. Employees are directed to wash hands in the wash compartment of the 2-compartment warewashing sink, or in the nearby employee restroom. During a change of ownership or remodeling, a designated handwash station must be installed in the food preparation area.

Joint inspection with Shannon R.

Report written by Shannon R.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/19/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lizbeth
Manager
Signed On: October 05, 2026