

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 FA0201404 - TACOS EL GRULLENSE. JAL		Site Address 8401 CHURCH ST, GILROY, CA 95020	Inspection Date 01/27/2026
Program PR0306688 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HUGO LLAMAS HERNANDEZ	Inspection Time 11:30 - 12:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By HERACLIO MONDRAGON BARBOZA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Missing paper towels inside of restroom at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

[COS] PIC, added paper towels into dispenser.

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: Stainless steel lid on top of grease trap is eroding away.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Recommend replacing lid.

Per PIC, they plan on changing out the whole grease trap. Contact the Building department for the City of Gilroy to get approval before project begins.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Damaged floor tiles noted within the restroom at the time of inspection.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Salsa (tomato base)	Prep table #2 (salsa bar)	40.00 Fahrenheit	
Cheese cakes	Display refrigeration	39.00 Fahrenheit	
Cheese	Prep table	39.00 Fahrenheit	
Ambient	Reach in (drinks)	40.00 Fahrenheit	Non-PHF drinks.
Cooked chicken	Walk in	41.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Milk	Walk in	40.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Taqueria Y Birrieria El Patron

NEW OWNER: Birrieria Mondragon Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP__11__. An invoice for the permit fee in the amount of \$__1,580.00__ 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: 2 / 1 / 26 - 1 / 31 / 27. 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 1 / 27 / 26*

**Permit condition: NONE*

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

- The following decals were provided and went over them with PIC: Hand wash and 3-Compartment (wash, rinse, sanitize)

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 2/10/2026. 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.

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: Heraclio Mondragon Barboza
OWNER
Signed On: January 27, 2026