

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 FA0259403 - LA PLAZA MARKET - TAQUERIA	Site Address 3065 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 01/23/2026
Program PR0445970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE&E CHAVEZ, LLC	Inspection Time 14:30 - 15:15
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By ANDY OLGUIN

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Several PHFs measured between 56F - 64F at top well. Per PIC, foods were placed in unit about 1 hour ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Foods shall be discarded in 3 hours (time stamp created during inspection).

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

Inspector Observations: MAJOR

1. Cooked beans cooling on drain board of food prep sink in deep plastic 18 qt. container; beans measured 94-F - 116F cooling for more than 2 hours. Separate metal medium sized container of refried beans cooling for more than 2 hours; measured beans at 75F; container covered with aluminum foil.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] see VC & D report

Discussed approved cooling procedures.

MINOR

2. About 2 lbs of cooked rice are stored in a plastic bag with knot; rice measured between 140F - 156F. Per cook, rice was made about 1.5 hour ago.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[CA] Properly store cooling foods in such a way to allow proper air flow.

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[COS] Rice was removed from bags, moved in a wide tub and placed in an ice bath.

Discontinue storing hot rice in plastic bags, cool first.

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

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Inspector Observations: MAJOR

1. Observed employee wash large pot at the 3 comp sink with soap and water only. Employee skipped sanitizing step and placed pot to dry.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Specialist intervened, provided education and observed employee sanitize pot.

MINOR

2. Observed knives with food residue stored in clean knife holder. Knives not being used at time of inspection.

[CA] Wash, rinse and sanitize knives after use and store when clean.

[SA] Knives were relocated to 3 comp sink.

3. Observed food stains and residue on cutting boards; cutting boards not being used at time of inspection.

[CA] Wash, rinse and sanitize cutting boards after use and maintain clean when not in use.

Minor Violations

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

Inspector Observations: Food handlers unable to answer correctly multiple PBIs or demonstrate food safety knowledge practices. Observed food handler card for both employees.

[CA] Food safety certified person shall re-train employees about food safety knowledge relative to their tasks.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee eating in food prep area.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

[COS] Employee stopped eating in food prep area.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee working with raw chicken took off gloves and proceeded to place new clean gloves on.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Specialist intervened and directed employee to wash hands at hand sink.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: REPEAT VIOLATION

No time stamp/ mark observed for pork meat on vertical broiler. Per PIC, meat has been on vertical broiler for about 3 hours.

[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] 4 hour mark expired, PIC discarded meat during inspection.

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)

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Inspector Observations: Prepackaged raw chicken is stored directly on top of prepackaged beef inside the grocery store walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Raw chicken was relocated to the bottom shelf.

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: 1. Styrofoam cup is used to scoop chicken seasoning from container.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

2. Refrigerated top well is not working, has ambient of 75F.

[CA] Repair unit and ensure it is capable of maintaining PHFs at 41F or below. Use 4 hour rule as alternative.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked whole beans	walk-in cooler	41.00 Fahrenheit	cooked the day before
grilled chicken	steam table	170.00 Fahrenheit	refried beans - 165F whole beans - 161F rice - 164F
pico de gallo	top well	57.00 Fahrenheit	red salsa - 57F sliced tomatoes - 64F shredded cheese - 57F sour cream - 56F
water	3 comp sink	120.00 Fahrenheit	
cooked chicken	container	169.00 Fahrenheit	final cook temp
pico de gallo	tub inside the taqueria walk-in cooler	38.00 Fahrenheit	
cooked beans	plastic container	94.00 Fahrenheit	94-F - 116F cooling for more than 2 hours
water	food prep sink	120.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
ambient	top well	75.00 Fahrenheit	
raw chicken	walk-in cooler	37.00 Fahrenheit	sour cream - 33F
water	hand sink	100.00 Fahrenheit	

Overall Comments:

Limited Inspection conducted in conjunction with CO0158794.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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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 2/6/2026. 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: Andy Olguin
Manager

Signed On: January 23, 2026