

# 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

<b>Facility</b> FA0257190 - GARCIA'S TAQUERIA & CANTINA		<b>Site Address</b> 1390 OAKLAND RD, SAN JOSE, CA 95112		<b>Inspection Date</b> 05/08/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>92</b> </div>		
<b>Program</b> PR0375853 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> GARCIA, FRANCISCO & BER		<b>Inspection Time</b> 13:04 - 14:50			
<b>Inspected By</b> ANABELLE GARCIA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> BERNIE				<b>FSC</b> 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						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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		S
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							
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		
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

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

**Inspector Observations: \*Repeat violation\***

**Food safety manager certificate not available for review. Employee food handler certificates not available for review.**

**[CA] At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler cards are readily available for review at all times.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: \*Repeat violation\***

**Facility is lacking a consumer advisory on their menu.**

**[CA] Ensure a consumer advisory is added to menu for the sale of raw or undercooked foods.**

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: \*Repeat violation\***

**In the 2 door upright refrigerator (by handwash sink), observed raw shell eggs stored above ready to eat food.**

**[CA] Ensure raw products of animal origin are stored below ready to eat food items.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
diced tomatoes	prep fridge insert (back area)	41.00 Fahrenheit	
ambient	prep fridge (back area)	38.00 Fahrenheit	
marinated chicken	prep fridge	39.00 Fahrenheit	
raw chicken	2 door upright fridge (by handwash sink)	38.00 Fahrenheit	
menudo	2 door upright fridge	36.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
salsa	prep fridge insert (service station)	40.00 Fahrenheit	
quaternary ammonium	bar 3 comp sink	200.00 PPM	
sliced tomatoes	prep fridge insert	40.00 Fahrenheit	
refried beans	steam table	178.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw beef	2 door upright fridge	39.00 Fahrenheit	
shrimp	prep fridge insert (back area)	40.00 Fahrenheit	
shredded chicken	steam table	163.00 Fahrenheit	
water	high temp dishwasher	161.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	

### Overall Comments:

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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 **5/22/2024**. 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: Francisco Garcia  
Owner

Signed On: May 08, 2024