

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 FA0212485 - TAQUERIA CAZADORES		Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054		Inspection Date 05/11/2026		Placard Color & Score GREEN 62		
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOS TAQUEROS LLC		Inspection Time 11:45 - 13:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YOLANDA ROSALES				FSC Everardo Rosales 09/04/2027

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		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	X			
K14	Food contact surfaces clean, sanitized			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				S

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	X	
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	X	
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		X
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:

Hand sink at the back kitchen area lacked soap and paper towels.

Hand sink at the cook-line lacked paper towels. Wall-mounted soap dispenser observed empty. Pump bottle of soap provided nearby.

Hand sink in the restroom lacked soap and paper towels.

**Note: Facility has two restrooms, but only one is used, per owner. Unused restroom observed locked.*

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] Paper towels restocked. Pump bottles of soap provided for all hand wash stations.

Minor Violations

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

Inspector Observations:

The employee present could not provide a food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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 observed wiping surfaces with a soiled wiping cloth, rinsed their hands in the two compartment handwash/prep sink at the back kitchen area without using soap, then proceeded to handle whole tomatoes.

[CA] Employees shall wash their hands in all of the following scenarios:

(1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a food facility pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled equipment or utensils.

(7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw food and working with ready-to-eat food.

(9) Before initially donning gloves for working with food.

(10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employee properly washed hands with soap.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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Inspector Observations:

Sour cream measured 49F, shredded cheese measured 49F, and salsa measured 45F while maintained in improper ice baths at the front service counter. Per staff, items had been taken out of refrigeration less than 1 hour prior and placed into ice baths.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Employee added ice.

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

Inspector Observations:

Heavily molded lettuce and corn observed in the two-door upright cooler at the cook-line. Unit is unplugged. Per staff, they are using it to store old foods, and the items were intended to be discarded (i.e. not for service).

***Note: Flies appear to be nesting inside the unit. See K23m**

[CA] Moldy food shall be discarded immediately.

[COS] Moldy food was discarded into the trash.

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:

Accumulation of brown and black, mold-like substance on the interior panels of the ice machine.

[CA] Clean and sanitize regularly at a rate to preclude buildup.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

15+ drain flies observed flying in a swarm above the mop sink. Mop sink observed to have standing water and old food debris in the basin.

10+ flies observed in the unplugged two-door upright cooler at the cook-line. Flies observed crawling on moldy food stored inside the unit. Flies appear to be nesting inside the unit.

Per the PIC, facility receives a regular pest control service. Pest control service report could not be provided.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control to use any and all approved methods to abate fly presence.

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:

Chicken stored above beef and bacon in the one-door upright cooler at the back kitchen area. Standing pool of meat juice observed at the bottom of the unit. No direct cross contamination observed at time of inspection.

[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. Ensure all foods are properly packaged/covered/kept in containers to prevent possible contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility could not provide chlorine test strips for bleach used during manual warewashing.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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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:

Moldy and old foods observed stored in the unplugged two-door upright cooler at the cook-line. Flies appear to be nesting inside.

[CA] Discontinue the use of an unplugged refrigerator to store foods intended to be discarded. Old foods shall be placed into designated trash receptacles when it is deemed they are no longer intended for service.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Heavy accumulation of grease on hood filters above the cook-line.

[CA] Ventilation hood filters shall be maintained clean to prevent the attraction of vermin, and to allow for adequate ventilation of heat/grease.

***Note: Ambient temperature of the interior of the facility measured 83F. Interior of facility is abnormally warm compared to ambient temperature of outside. Strongly recommend ensuring ventilation is properly functional.**

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:

REPEAT VIOLATION

1. Numerous dirty pots and pans observed stacked up in the three compartment dishwashing sink. Per staff, they been there since the previous night.

[CA] Wash dishes the same day to prevent the attraction of pests/vermin.

2. Multiple pieces of equipment unnecessary for the operation of the facility observed in the dining room and the back storage area, including a cooler filled with greenish standing water, hot boxes, carts, and numerous cardboard boxes.

[CA] Discontinue the storage of items that are unnecessary for the operation of the facility to prevent the harborage of vermin.

3. Front door maintained open.

[CA] Keep doors closed where possible to prevent the intrusion of pests/vermin.

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

Inspector Observations:

Heavy accumulation of grease buildup on the floor under the cook-line.

Food debris observed on the floor throughout the back kitchen area, especially concentrated underneath refrigeration units and near the three compartment dishwashing sink.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink / 2 compartment sink - back kitchen	100.00 Fahrenheit	
sour cream	ice bath - front service	49.00 Fahrenheit	
pastor	steam table - front service	151.00 Fahrenheit	
asada	steam table - front service	142.00 Fahrenheit	
raw beef	three-door upright cooler - back kitchen	40.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
barbacoa	steam table - front service	156.00 Fahrenheit	
raw bacon	one-door upright cooler - back kitchen	37.00 Fahrenheit	
rice	steam table - front service	165.00 Fahrenheit	
beans	steam table - front service	143.00 Fahrenheit	
raw chicken	three-door upright cooler - back kitchen	39.00 Fahrenheit	
salsa	ice bath - front service	45.00 Fahrenheit	
shredded cheese	ice bath - front service	49.00 Fahrenheit	

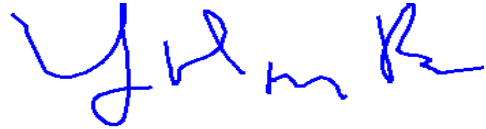
Overall Comments:

Delivered permit to PIC.

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 **5/25/2026**. 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: Yolanda Rosales
PIC
Signed On: May 11, 2026