

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 FA0206981 - TACOS EL RANCHERITO #2		Site Address 1729 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 03/06/2026
Program PR0300754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PERALTA, JORGE & PERALT,	Inspection Time 12:50 - 14:00
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By MARIELA PERALTA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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. Kitchen ceiling vent is missing bolts resulting in vent being loose.

[CA] Secure vent and maintain in good repair.

2. Small kitchen window is cracked.

[CA] Repair window.

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 gaps greater than 1/4 inch around the back door frame.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	restroom	100.00 Fahrenheit	
water	hand sink	128.00 Fahrenheit	
water	steam table	176.00 Fahrenheit	
water	3 comp sink	137.00 Fahrenheit	
water	prep sink	134.00 Fahrenheit	
cheese	upright 2 door refrigerator	31.00 Fahrenheit	
Ambient	prep table with top well	40.00 Fahrenheit	

Overall Comments:

Business is currently closed; per owner new business will open in approx. 10 days.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CUCO'S BURRITOS

NEW OWNER: CUCO'S INC

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

The permit category for this facility is FP11 . An invoice for the permit fee in the amount of \$2,281.00 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.

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The Environmental Health Permit will be effective: 04/01/2026 - 03/31/2027 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 03/06/2026**

**** Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located on line at www.Ehinfo.org or contact Plan Check at 408-918-3400.**

Observed last professional pest control service report dated, 02/23/2026.

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 **3/20/2026**. 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: Mariela Peralta
Owner

Signed On: March 06, 2026