

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 FA0208731 - TAQUERIA EDUARDO		Site Address 3123 WILLIAMSBURG DR, SAN JOSE, CA 95117		Inspection Date 08/07/2026		Placard Color & Score GREEN 73		
Program PR0304541 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIA EDUARDO CORP		Inspection Time 12:45 - 14:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ALFREDO				FSC ARMANDO DUENAS 10/19/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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					N
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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						
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						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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				N

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	X	
K27	Food separated and protected		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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: *Only hand washing sink was partially blocked by the food prep table and has a jug inside the sink.*

[CA] *Hand washing facility shall be clean, unobstructed, and accessible at all times.*

[SA] *Can't leave anything inside the hand washing sink.*

Minor Violations

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

Inspector Observations: *Multiple food items were measured 43F & 44F in the both food prep table.*

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

[SA] *Keep the lid close when it is not in use.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Multiple food items were measured 50F inside the refrigeration while the ambient temperature was 40F.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Properly store cooling foods in such a way to allow proper air flow.*

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

Inspector Observations: *Fruit flies were in the restroom and near mop sink.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

[SA] *Wet mop shall be hanged for quick drying to prevent fruit flies infestation.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Beef was left on a 2-comp warewash sink for thawing.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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: *Cutting board was scratched, scored, and stained.*

[CA] *Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.*

[SA] *Resurface or replace the cutting board.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Dirty wiping towels were left at different places.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Lack mop rack or other devices to hang wet mop.*

[CA] *Mop rack or other devices not made available to hang and store cleaning tools. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

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

Inspector Observations: *Build of debris was observed behind the equipment.*

[CA] *Clean hard to reach areas behind the equipment more frequently.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
GUACAMOLE	FOOD PREP TABLE	43.00 Fahrenheit	AMBIENT 40
BEEF	FOOD PREP TABLE	44.00 Fahrenheit	AMBIENT 40
HOT WATER	2-COMP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	TUB	100.00 PPM	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
INTESTINES	FOOD PREP SINK-ACTIVE CLEANING	50.00 Fahrenheit	
CHILI VEDA	FOOD PREP TABLE	42.00 Fahrenheit	AMBIENT 40
PICO DE GALLO	FOOD PREP TABLE	43.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	43.00 Fahrenheit	AMBIENT 40
SOUR CREAM	FOOD PREP TABLE	44.00 Fahrenheit	AMBIENT 40
HOT WATER	HAND WASHING	100.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
BEEF	COOKING	180.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	

Overall Comments:

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 **8/21/2026**. 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: ALFREDO

PIC

Signed On: August 07, 2026