

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 FA0255743 - LOBO'S TACOS	Site Address 601 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 09/10/2025
Program PR0373344 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KAREN VILLALOBOS	Inspection Time 13:30 - 14:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By KAREN VILLALOBOS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

This violation found not in compliance on 09/10/2025. See details below.

Cited On: 09/08/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 09/10/2025. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef	Steam Table	150.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection for the routine inspection.

Observations:

K11: All food was reheated properly to 165F within 2 hours. A pan of beef cheek was found reheating on the burner.

K22: The prep sink floor sink was draining. No signs of a back up or overflow.

Continue to correct any and all pending violations.

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 **9/24/2025**. 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: Karen Villalobos
Owner
Signed On: September 10, 2025