

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 FA0214205 - GARCIA'S TAQUERIA		Site Address 738 S FAIR OAKS AV, SUNNYVALE, CA 94086	Inspection Date 09/12/2025
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 15:05 - 15:45
Inspected By SUHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By CARMEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: *Observed facility preparing food outside the facility at the front. Set up is under a canopy with flat grill. [CA] Food preparation shall only occur in approved areas. Discontinue preparing or selling food outside the facility.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Observed facility preparing food outside the facility at the front.

Set up is under a canopy with flat grill.

Cease and desist all operations outside the facility. Food shall only be prepared in approved area inside the facility.

Further enforcement actions may be taken if facility continues any operations outside the facility.

Observed employee discontinue working and bringing food inside the facility.

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 **9/26/2025**. 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: CARMEN GARCIA
OWNER

Signed On: September 12, 2025