

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 08/07/2024
Program PR0306725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GARCIA'S TAQUERIA INC.	Inspection Time 16:30 - 17:00
Inspected By SUkhREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SALVADOR AVELAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/01/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/07/2024

Cited On: 08/01/2024

K14 - 8 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

Compliance of this violation has been verified on: 08/07/2024

Minor Violations

Cited On: 08/01/2024

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

Compliance of this violation has been verified on: 08/07/2024

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Walk in cooler	41.00 Fahrenheit	
Cut tomatoes	Walk in cooler	41.00 Fahrenheit	
Rice	Walk in cooler	41.00 Fahrenheit	
Chicken	Walk in cooler	54.00 Fahrenheit	per PIC, it cooling
Pico de gallo	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

On site for follow up inspection for routine inspection conducted on 8/1/24

Major violations are corrected. PHFs measure at 41F or below.

Continue to correct minor violations.

Continue to follow proper cooling methods. For repeat violations, further enforcement actions may be taken.

Another copy of cooling procedures provided to manager.

Contact inspector at sukhreet.kaur@deh.sccgov.org for any questions.

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 **8/21/2024**. 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.

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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: Salvador Avelar

Signed On: August 07, 2024