

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 FA0230084 - LA JAIBA TAQUERIA	Site Address 10 E HAMILTON AV 100, CAMPBELL, CA 95008	Inspection Date 11/20/2025
Program PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NICKOLAS SOLIS	Inspection Time 10:40 - 11:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By NICOLAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/18/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/20/2025

Cited On: 11/18/2025

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

This violation found not in compliance on 11/20/2025. See details below.

Cited On: 11/20/2025

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

Inspector Observations: In the walk in cooler, frijoles stored in a deep plastic bin measured between 42F - 48F and salsa verde in metal pot measured between 41F- 45F in the middle portion of the food.

Both food items were cooked last night per Owner.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

[COS]: PHFs were voluntarily discarded.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
red salsa	cold holding next to steam table (with ice bath)	40.00 Fahrenheit	
frijoles	steam table	137.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 11/18/2025 regarding the following violations:

-K07 Proper hot and cold holding temperatures

-K09 Proper cooling methods

Specialist observations:

-K07 Proper hot and cold holding temperatures: CORRECTED

-K09 Proper cooling methods: not corrected

Follow up inspection to verify compliance for Proper Cooling Methods to be conducted on 11/24/2025. This is the facility's first follow up inspection. Subsequent follow-up inspections will be charged a fee of \$298 per hour.

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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 **12/4/2025**. 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

N/COS/95 SOLIS

Received By: Nicolas Solis
Owner
Signed On: November 20, 2025