

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 FA0211049 - TAQUERIA LORENA		Site Address 854 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 01/15/2026		Placard Color & Score GREEN 90		
Program PR0301273 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIA LORENA'S INC		Inspection Time 15:25 - 16:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CARMEN VIRDRIO				FSC

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

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		
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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1 door prep cooler at front area measured to have:

-Cheese at 45F

-Cut tomatoes at 44F

-Sour cream at 44F.

Items in reach in portion of cooler measured to be 41F and below. All out of temperature PHFs were observed in prep cooler reach in portion. Per manager, all foods are kept below and placed on top when needed and foods on top have not been there longer than 2 hours due to lunch rush.

[CA] Maintain PHFs at 41F and below for cold holding.

[COS] Ice bath was added to prep unit cold holding insert. Per operator technician was already called to repair cooler.

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

Inspector Observations: Flies observed in back 3-comp sink area.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 3 door under counter cooler at back cookline observed to have fraying gasket for middle door. [CA] Repair gasket and maintain in good repair.

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

Inspector Observations: Floors and walls in basement area observed to have cracks and holes. [CA] Repair walls and floors.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Horchata (contains milk)	Ice bath in front area	41.00 Fahrenheit	
Cheese	Prep cooler reach in	40.00 Fahrenheit	
Pork raw	Walk in cooler	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Carnitas	Off stove	181.00 Fahrenheit	
Rice	Walk in cooler	41.00 Fahrenheit	
Al Pastor	Steam table	157.00 Fahrenheit	
Rice	Steam table	155.00 Fahrenheit	
Carne asada	Walk in cooler	73.00 Fahrenheit	Per operator cooked about 1 hour prior.
Chlorine	3-comp sink	100.00 Fahrenheit	
Champurrado	Cambros	147.00 Fahrenheit	
Carne Asada	Off of griddle from reheating	172.00 Fahrenheit	
Beans	Walk in freezer	171.00 Fahrenheit	Beans observed to be in 4 quarter pan chaffing containers with lids off. Per operator beans were just made in the last 15 minutes and were just moved into freezer to actively cool.
Cheese	Walk in cooler	41.00 Fahrenheit	
Al Pastor	Walk in cooler	40.00 Fahrenheit	
Sour cream	Prep cooler reach in	40.00 Fahrenheit	
Cut tomatoes	Prep cooler insert	44.00 Fahrenheit	
Beans	Steam table	164.00 Fahrenheit	
Cheese	Prep cooler insert	45.00 Fahrenheit	
Sour cream	Prep cooler insert	44.00 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 **1/29/2026**. 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

Carmen Virdrio

Received By: Carmen Virdrio
Owner/Manager
Signed On: January 15, 2026