

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 FA0202194 - ANDALE TAQUERIA-6		Site Address 6 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 08/26/2025		Placard Color & Score GREEN 82		
Program PR0304102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANCHEZ L&FLORES I&ALV/		Inspection Time 16:20 - 18:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MERCEDES AMPIE				FSC LUIS ARMANDO GONZALEZ EST 02/28/2030

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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		X			N
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0202194 - ANDALE TAQUERIA-6	Site Address 6 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 08/26/2025
Program PR0304102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANCHEZ L&FLORES I&ALVAREZ P&A	Inspection Time 16:20 - 18:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *At the warewash machine, observed unit does not dispense chemicals for warewashing. Measured chlorine sanitizer at 0 PPM. [CA] Ensure warewash machine is able to properly clean and sanitize utensils and equipment using 50 PPM chlorine sanitizer. [SA] Operator discontinue use of warewash machine for cleaning and sanitizing until properly repaired. Operator to use 2 compartment sink to wash, rinse, and sanitize utensils and equipment.*

Minor Violations

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

Inspector Observations: *In the walk-in refrigerator, measured cooked chicken and red salsa at 45F. In the kitchen area, in the 2 drawer undercounter refrigerator, measured raw fish at 46F and raw shrimp at 45F. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *On the counter-top, observed container of cooked tomatillos and cooked corn cooling in an ice bath without adequate contact between the container and the ice bath. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by proper use of an ice bath where ice completely surrounds the container, or the use of ice and cold water surrounds the container. [SA] Operator added additional ice and water to facilitate proper cooling.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the kitchen area, between the 2 door prep unit and the steam table, observed a knife stored in the crevice between equipment. [CA] Ensure all utensils and equipment are properly stored to prevent contamination.*

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

Inspector Observations: *In the kitchen area, observed accumulation of grease to the right of the hood. In the same area, observed a gap between the hood and the wall. At the prep table and prep sink, on the wooden border above, observed accumulation of dust and debris. On the floor below the warewash machine, observed accumulation of debris. [CA] Ensure facility floors, walls, and ceilings are frequently cleaned and maintained to prevent possible harborage of vermin. Seal all cracks and crevices to prevent possible harborage of vermin.*

In the dry storage area by the staircase, observed unfinished/broken walls in the area. [CA] Ensure walls are properly finished and sealed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0202194 - ANDALE TAQUERIA-6	Site Address 6 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 08/26/2025
Program PR0304102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANCHEZ L&FLORES I&ALVAREZ P&A	Inspection Time 16:20 - 18:00

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
red salsa	2 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
hot water	2 compartment sink	120.00 Fahrenheit	
raw shrimp	2 drawer undercounter refrigerator	45.00 Fahrenheit	
pinto beans	steam table	180.00 Fahrenheit	
shredded chicken	steam table	160.00 Fahrenheit	
raw fish	2 drawer undercounter refrigerator	46.00 Fahrenheit	
pork	2 door undercounter refrigerator	39.00 Fahrenheit	
beef	2 door undercounter refrigerator	39.00 Fahrenheit	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
quaternary ammonium sanitizer	2 compartment sink	200.00 PPM	
red salsa	walk-in refrigerator	45.00 Fahrenheit	
green salsa	2 door undercounter refrigerator	41.00 Fahrenheit	
grilled chicken	steam table	155.00 Fahrenheit	
cut tomatoes	2 door prep unit	41.00 Fahrenheit	
cooked chicken	walk-in refrigerator	45.00 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 **9/9/2025**. 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: MERCEDES AMPIE
SUPERVISOR

Signed On: August 26, 2025