

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 FA0282004 - LA SUPERIOR TAQUERIA		Site Address 1098 LEIGH AV, SAN JOSE, CA 95126		Inspection Date 07/10/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>		
Program PR0423151 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LA SUPERIOR TAQUERIA, LL		Inspection Time 10:00 - 11:40			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Chrisitan Andrade 5/31/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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		
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		
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

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

Inspector Observations: MAJOR VIOLATIONS:

1. Observed cooked onions measured at 107F that were cooked 1.5 hours prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Operator instructed to re-heat onions to 165F then place into walk-in.

2. Observed cooked onions and peppers measured at 87-90F that were cooked 1.5 hours prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Operator placed onion and peppers into walk-in.

MINOR VIOLATIONS

1. Observed chile verde in walk-in fridge measured at 44F for less than 3 hours. [CA] PHFs shall be held at 41°F.

2. Observed milk at coffee station measured at 45F for less than 3 hours. [CA] PHFs shall be held at 41°F

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink near prep-sink had no papertowels, however other handwash sink near warewash station had paper towels. [CA] Re-stock papertowles in paper towel dispenser.

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

Inspector Observations: Observed spanish rice in walk-in in process of cooling that was covered and overfilled measured at 50F. [CA] When cooling PHF's, stir frequently to facilitate rapid cooling.

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

Inspector Observations: 1.Observed an accumulation of flies in cooking and dining areas. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

2. Observed 3 fly zappers that are not self-contained located above food storage, handwashing area and warewashing area. [CA] Use commercially approved self-contained fly zappers

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed boxes of food on floor of walk-in fridge. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed baked goods in grab-n-go cooler without any labels. [CA] Food repackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
cakes	cake display case	41.00 Fahrenheit	
churros	2-door reach-in freezer	2.80 Fahrenheit	
milk	coffee station	45.00 Fahrenheit	
onions	hot holding display case	164.00 Fahrenheit	
cheese	2-door UC cooler	39.00 Fahrenheit	
jorchata	prep-line	32.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
beef	hot holding dispaly case	174.00 Fahrenheit	
beans	hot holding prep-line	189.00 Fahrenheit	
pico de gallo	prep line	48.00 Fahrenheit	diligent prep
tomato	prep line	51.00 Fahrenheit	diligent prep
croissants	one door upright freezer	7.10 Fahrenheit	
beef	2-door UC cooler	37.00 Fahrenheit	
rice	hold holding prep-line	139.00 Fahrenheit	
meat	drawer cooler	37.00 Fahrenheit	
cheese	prep line	42.00 Fahrenheit	
cakes	grab-n-go cooler	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
chicken	hot holding prep-line	171.00 Fahrenheit	
cut tomato	drawer cooler	45.00 Fahrenheit	
warm water	handsink (walk-in/cookslne/warewash/RR)	100.00 Fahrenheit	
spanish rice	drawer cooler	41.00 Fahrenheit	
tamales	hot holding	185.00 Fahrenheit	

Overall Comments:

Joint inspection with Hayley Mentz.

Report written by Hayley Mentz.

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 7/24/2025. 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

Cristian A.

Received By: Cristian Andrade
owner
Signed On: July 10, 2025