

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 FA0240298 - EL CERRITO TAQUERIA #2		Site Address 1020 S WHITE RD D, SAN JOSE, CA 95127		Inspection Date 05/28/2026	
Program PR0340366 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MEL ENTERPRISES LLC		Inspection Time 14:35 - 15:35
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By MELISSA SANCHEZ	FSC Melissa Sanchez 3/29/2027.	

Placard Color & Score
GREEN
91

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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
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						S
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		
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	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0240298 - EL CERRITO TAQUERIA #2	Site Address 1020 S WHITE RD D, SAN JOSE, CA 95127	Inspection Date 05/28/2026
Program PR0340366 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MEL ENTERPRISES LLC	Inspection Time 14:35 - 15:35
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

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

Inspector Observations: There is no handwash station in the make shift bar area. There is no warm water supply near the bar's service counter area as well.

[CA] A handwash station must be installed in the bar area to help employees wash hand whenever it is necessary. Plan and specification must be submitted to our office's plan check unit in person or via email at dehplancheck@deh.sccgov.org. Until a handwash station is installed inside the bar area, operation in the bar area must cease and desist immediately.

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

Inspector Observations: Multiple food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

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: The facility added an area which used to be a cellphone stored in 2022 and installed a three compartment sink and an ice machine. Plan for both equipment have not been approved for use by our office.

[CA] Please submit plan and specification of both equipment to our office's plan check service in person or via dehplancheck@deh.sccgov.org immediately. Until plan is submitted to our office, approved, and finalized, both equipment may not be used. Please cease and desist using the equipment.

Until its use is approved by our office, the three compartment warewash sink is here by is impounded by the county of Santa Clara Department of Environmental Health. Impound ID is 002-26.

The ice machine located in the front bar area drains into a plumbing structure which is connected to the sewer line.

[CA] Drains from preparation sink, fridge, and ice machine must flash into a floor sink. Since there is no floor sink below the ice machine, the ice machine must cease and desist operating until it is relocated into an area which has a floor sink around it. Plans and specifications must be submitted to our office and the city's building department to relocate the ice machine or to modify the plumbing structure of the premises. Please contact our plan check unit via an email dehplancheck@deh.sccgov.org for any question and submission of plan.

Until its use is approved by our office, the ice machine here by is impounded by the county of Santa Clara Department of Environmental Health. Impound ID is 001-26.

The open top white freezer stored behind the counter is not NSF/ANSI approved or ETL/UL Sanitation listed one.

[CA] All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one.

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: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0240298 - EL CERRITO TAQUERIA #2	Site Address 1020 S WHITE RD D, SAN JOSE, CA 95127	Inspection Date 05/28/2026
Program PR0340366 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MEL ENTERPRISES LLC	Inspection Time 14:35 - 15:35

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	100.00 PPM	
Rice	Steam table	156.00 Fahrenheit	
Beans	Steam table	165.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Soup	Upright freezer	0.00 Fahrenheit	
Fish	Chest freezer	0.00 Fahrenheit	
Cheese	Preparation fridge	35.00 Fahrenheit	
Birria	Stove	250.00 Fahrenheit	
Steak	Preparation fridge	35.00 Fahrenheit	

Overall Comments:

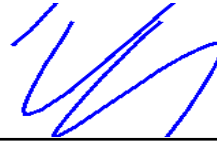
Note: 1. Food safety manager certificate: Melissa Sanchez - 3/29/2027.

2. Both the ice machine and the three compartment warewash sinks are both impounded by this office. The impound tags are property of the Santa Clara County Department of Environmental Health and shall not be removed, covered up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code.

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 **6/11/2026**. 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



Received By: Melissa Sanchez
Owner

Signed On: May 28, 2026