

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 FA0212485 - TAQUERIA CAZADORES		Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054		Inspection Date 01/31/2023	
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOS TAQUEROS LLC		Inspection Time 13:45 - 15:10
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By EVAN ROSALES	FSC Not Available	

Placard Color & Score
RED
70

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						N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures					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							
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	X	
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		X
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 FA0212485 - TAQUERIA CAZADORES	Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054	Inspection Date 01/31/2023
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOS TAQUEROS LLC	Inspection Time 13:45 - 15:10
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: Employee was observed washing dishes on two compartment food preparation sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. He then did demonstrate the employees to wash the dishes properly. The utensils were rewashed accordingly (COS).

Follow-up By
01/31/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple live cockroaches were observed above the preparation sink, the wash sink, on wall above the mechanical dishwasher, and above the clean utensil storage shelves.

[CA] Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminate and verified by a district inspector, the facility shall be closed. Suzanne Lew, a Supervising Registered Environmental Health Specialist with the county of Santa Clara has approved the closure.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: Food safety certificate found on file is expired. Couple of the employees do not have food handler cards as well.

[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file. Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire as well.

***Food Safety Manager certificate class may be taken on the following websites:**

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

California approved Food Handler Card (FHC) class providers

All Directory Listing

(<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statu sID=4nsi.org>)

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

Inspector Observations: The handwash sink located in the front kitchen area was partially blocked by cooking equipment.

[CA] Make the handwash sink easily accessible for employees to wash hand whenever it is necessary.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Many open bag food contents were stored on the shelf.

[CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.

Shell eggs were stored above ready to eat foods inside the walk-in cooler.

[CA] Raw food products must be stored with or below ready to eat foods and produces.

OFFICIAL INSPECTION REPORT

Facility FA0212485 - TAQUERIA CAZADORES	Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054	Inspection Date 01/31/2023
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOS TAQUEROS LLC	Inspection Time 13:45 - 15:10

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: Multiple soiled utensils were stored on the floor in the dishwashing area.
[CA] Store all utensils off the floor on approved storage shelf, cart, or containers.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.
[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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

Inspector Observations: There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line.
[CA] Replace the damaged/broken or missing floor tiles immediately.

Heavy grease, oil, leaked water, and food residue accumulation is observed on the floor below the cooking equipment.
[CA] Conduct a thorough regular cleaning on the floor area

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef	Upright fridge	34.00 Fahrenheit	
Beans	Steam table	156.00 Fahrenheit	
Steak	Final cook	165.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Pork	Steam table	160.00 Fahrenheit	
Cheese	Ice bath	40.00 Fahrenheit	
Guacaomole	Ice bath	39.00 Fahrenheit	
Chicken	Upright freezer	0.00 Fahrenheit	
Chicken	Steam table	165.00 Fahrenheit	

Overall Comments:

Note: There is no food safety certified person in the facility.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/14/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0212485 - TAQUERIA CAZADORES	Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054	Inspection Date 01/31/2023
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOS TAQUEROS LLC	Inspection Time 13:45 - 15:10

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: Evan Rosales
Owner

Signed On: January 31, 2023