

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 FA0289943 - TACOS LOS 3 REYES		Site Address 2520 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/30/2024
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TACOS LOS 3 REYES CORP	Inspection Time 15:45 - 16:10
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By TOMAS S.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed 5-7 boxes of strawberry cheesecakes and corn bread being offered for sale.

Label on items suggests that items are prepared at a home setting.

Vendor: Mi Dulce Paladar

Area behind the counter also has payment information, menu and item pricing displayed.

[CA] Food must be from an approved source or properly documented.

[COS] Items were removed from the facility.

Minor Violations

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: Observed food preparation being conducted inside the unapproved storage unit next to the dining area:

- Soiled preparation tables and meat slicers.
- Large tub of sauce in the process of being mixed using what appears to be non-food grade/processing equipment.
- Numerous cases of raw meat just delivered in the process of being stocked and/or prepared.

Facility has not submitted plan check application for additional storage unit with built-in walk-in refrigerator.

[CA] Food preparation shall only occur in approved areas. Food or food related equipment shall be stored in an approved fully enclosed food facility

**** Facility is to immediately cease and desist conducting any food preparation inside unapproved storage unit. All food shall be removed from storage unit and walk-in refrigerator. A follow-up inspection will be conducted to verify that food preparation and food storage has been ceased. Further enforcement action will be conducted.**

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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 **1/13/2025**. 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.

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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: Tomas S.
Manager

Signed On: December 30, 2024