

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 FA0211049 - TAQUERIA LORENA		Site Address 854 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 10/29/2024		Placard Color & Score GREEN 85		
Program PR0301273 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIA LORENA'S INC		Inspection Time 10:45 - 12:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By CARMEN				FSC Not Available

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						
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			
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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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: *Measured internal temperature of horchata to be 60F. PIC stated horchata had been made 3 to 4 hours prior. Per PIC, horchata contains evaporated milk, which needs to be refrigerated after opening, per packaging.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Ice was immediately added to the horchata.*

Minor Violations

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

Inspector Observations: *The manager's food safety certificate and food handler cards were expired.*

[CA] *Obtain valid food safety certificate and food handler cards.*

REPEAT VIOLATION *previously noted on 10/17/23, 6/6/23, 1/17/23. See notes below.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed mop was stored with head inside bucket.*

[CA] *When not in use, mop must be stored so that it can air-dry easily to reduce bacteria growth.*

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

Inspector Observations: *Observed accumulation of food/grease debris on floor under 3-compartment sink.*

[CA] *Keep floors clean.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	
MILK, EGGS, CHEESE, COOKED PORK, COOKED SHRIMP	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
RAW MEAT	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
STEAK	GRILL (COOKING)	150.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
COOKED BEEF, BEANS	STEAM TABLE	145.00 Fahrenheit	
HORCHATA	FRONT SERVICE COUNTER	60.00 Fahrenheit	
CUT TOMATOES, CREAM SAUCE	PREP INSERTS	40.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on or after 12/30/24 (approximately 2 months from now) to assess compliance regarding the manager's food safety certificate and food handler cards. The first follow-up is free of charge, but any subsequent follow-ups will be billed \$298.00 per hour. Further repeat violations may result in enforcement action.

Email mindy.nguyen@deh.sccgov.org with updates and valid certificates once they are obtained.

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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 **11/12/2024**. 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

Carmen Vidrio

Received By: Carmen Vidrio
Owner
Signed On: October 29, 2024