

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 12/23/2025		Placard Color & Score GREEN 75		
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS LOS 3 REYES CORP		Inspection Time 12:40 - 13:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By TOMAS S.				FSC Tomas Solis 02/22/2026

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						S
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				
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						
K15	Food obtained from approved source		X		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	X	
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	X	
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 FA0289943 - TACOS LOS 3 REYES		Site Address 2520 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/23/2025
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TACOS LOS 3 REYES CORP	Inspection Time 12:40 - 13:50
K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Observed 3-4 boxes of cheesecake (pay de queso) maintained inside the food preparation refrigerator from an unapproved source. Label on the packaging states that item is homemade.*

On the other side of the service window, advertising for vendor: Mi Dulce Paladar with social media account (midulcepaladar.nt) and payment information provided.

Menu is also provided on the placard:

- *Homemade bread: orange & corn (panque casero: naranja y elote)*
- *Cheese cake (pay de queso)*
- *Banana bread (panque de platano)*
- *Rice pudding (arroz con leche)*

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

[COS] *Items were removed from the facility.*

****** Repeat violation.**

Minor Violations

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

Inspector Observations: *The only provided food handler card is expired. All other employees' food handler cards were unavailable for review.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Ensure food safety certificates are readily available for review upon request.*

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

Inspector Observations: *Hand wash station by the three-compartment sink lacked paper towels. Second hand wash station provided around the corner of the facility by the entrance into the kitchen area.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure paper towels and hand soap are readily available and easily accessible at all times.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

OFFICIAL INSPECTION REPORT

Facility FA0289943 - TACOS LOS 3 REYES	Site Address 2520 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/23/2025
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TACOS LOS 3 REYES CORP	Inspection Time 12:40 - 13:50

Inspector Observations: - Container of diced carne asada maintained out in ambient temperature measured at 56F.

Large pot of raw marinated pork maintained out in ambient temperature measured at 55F.

Al pastor trompo maintained out in ambient temperature measured at 58F.

Manager stated that all items mentioned above were prepared less than 30 minutes prior. The carne asada will be transported into the mobile food facility (MFF) outside of the food facility to be used immediately. All other items were just prepared and/or ready to be cooked and will be cooled to be stored inside the upright refrigerator.

- Numerous containers of PHF items (buches, lengua, frijoles, birria, carnitas, etc.) maintained inside the three-door upright freezer in the dining area measured between 44F to 47F. Date labels show prepared dates one to three days prior. Manager stated that all items were taken out in the morning from the three-door upright refrigerator in the kitchen and relocated into this freezer. Three-door upright refrigerator inside the kitchen at the time was being repaired.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

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: Open air barbecue grill maintained outside of the facility without any type of barrier.

[CA] The open-air barbecue or outdoor wood-burning oven is separated from public access to prevent food contamination or injury to the public by using ropes or other approved methods.

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: Three-door upright refrigerator inside the kitchen inoperable. At the time of the inspection, unit was being repaired.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Food preparation sink lacks hot water faucet.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has an adjacent storage unit accessible only through the external dining area with built-in walk-in refrigeration unit, dry storage, and food preparation tables and equipment.

At time of inspection, all food has been removed from the unapproved storage area, however, storage and cooking equipment were still present inside.

Facility has failed to submit plans by the comply-by date.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling.

Cease and desist all operations inside unapproved storage unit, until final plan check approval has been received from this department.

[COS] Walk-in refrigerator was impounded by this Division. Facility's office is also located inside the storage unit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0289943 - TACOS LOS 3 REYES	Site Address 2520 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/23/2025
Program PR0434870 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TACOS LOS 3 REYES CORP	Inspection Time 12:40 - 13:50

Measured Observations

Item	Location	Measurement	Comments
Red salsa	Buffet refrigerator	41.00 Fahrenheit	
Cooked beef	Storage rack	114.00 Fahrenheit	Cooling, less than one hour
Warm water	Hand wash sink	110.00 Fahrenheit	
Hot water	Three-compartment sink	135.00 Fahrenheit	
Green salsa	Buffet refrigerator	41.00 Fahrenheit	

Overall Comments:

- Commissary evaluation was conducted concurrently with routine inspection.

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 **1/6/2026**. 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: Tomas S.
Manager
Signed On: December 23, 2025