

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 FA0306724 - TACOS TIJUANA		Site Address 211 1ST ST, GILROY, CA 95020		Inspection Date 04/12/2023	
Program PR0368733 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MG COMPANIES INC		Inspection Time 13:00 - 13:45
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By WAID GHASIM (PIC)	FSC GLORIA T CHAVEZ EXP: 3/1/2028	

Placard Color & Score
GREEN
93

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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	X						
K14 Food contact surfaces clean, sanitized	X						
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	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		
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		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water measured 100F at the 3 compartment prep sink (shared with meat department) and 3 compartment warewash sink. Note, taqueria/meat department are farther from the heater; bakery is closer to heater. [CA] Provide hot water at minimum 120°F to all sink faucets (except handwash sink faucets which must provide water at 100°F minimum, and if not easily adjustable at faucet, 108°F maximum).

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: 1 door reach in fridge doesn't latch closed - a bungee cord is used to keep it closed. [CA] Repair door so that its able to stay closed on its own.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Water heater added this year requires plan review. XG50T06EN38U1, 38,000 BTUH, 50 GAL manufactured January 23, 2023. [CA] Heater recently changed without plan check review. Due to continued water temperature issues observed and several sinks in this facility all on the same heater, the heater is likely inadequate and thus would need replacement. Consult with plan check dehplancheck@deh.sccgov.org or 408-918-3400 by 4:00 PM Friday April 14, 2023 for information needed for submittal. Submit plan for water heater by April 21, 2023. Have plan check approved water heater installed and final plan check inspection before June 1, 2023.

Sinks at this facility:

taqueria: 1 x 3 comp, 1 x handwash

meat dept: 2 x 3 comp, 1 x handwash

bakery: 1 x 3 comp (~15" x 15" x ~12" compartments), 1 x 2 comp, 2 x handwash, 1 x mop sink

restrooms: 2 x handwash (plus 1 upstairs not in use)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BEEF	HOT TABLE	163.00 Fahrenheit	
BEANS	STOVE	177.00 Fahrenheit	
CHICKEN	COUNTER REACH IN FRIDGE	39.00 Fahrenheit	
TAQUITO	1 DOOR REACH IN FRIDGE	40.00 Fahrenheit	
CARROTS	2 DOOR UNDERCOUNTER FRIDGE	40.00 Fahrenheit	
CHEESE	WALK IN FRIDGE	38.00 Fahrenheit	
CHLORINE	WIPING CLOTH CONTAINER	100.00 PPM	
PICO DE GALLO	2 DOOR PREP FRIDGE	40.00 Fahrenheit	
PORK	1 DOOR HOT HOLD CABINET	180.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: EL RANCHO FOODS TAQUERIA

NEW OWNER: ALI A. ABDULLA

The applicant has completed the change of ownership application process for an Environmental Health Permit.

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The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,227.00 + one time 25% fee for operating without permit will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2023 - 04/30/2024 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 04/12/2023*

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 **4/26/2023**. 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.

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: WAID GHASIM
PIC
Signed On: April 12, 2023