

# 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 FA0200039 - TAQUERIA Y MARISCOS LA JAIBA		Site Address 100 W HAMILTON AV B, CAMPBELL, CA 95008		Inspection Date 01/15/2025	
Program PR0304540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROJAS LEON, GUEDELIA		Inspection Time 09:25 - 12:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By FELICIDAS	FSC Nicolas Solis 09/23/2026	

Placard Color & Score
<b>RED</b>
<b>76</b>

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		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						
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	
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: \*REPEAT VIOLATION\***

***In the walk in cooler, multiple Potentially Hazardous Food (PHFs) measured between 45F - 55F. Per Owner, food items have been in the unit for more than 4 hours. Ambient temperature of unit measured at 46F.***

***[CA]: PHFs shall be cold held at 41F or below at all times.***

***[COS]: PHFs were voluntarily discarded.***

Follow-up By  
01/17/2025

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

**Inspector Observations: Live cockroaches found in the following areas:**

- 1 nymph and 1 adult cockroach underneath the 2 door undercounter freezer in front of the 3 comp sink***
- 1 adult cockroach in between 3 comp sink and wall***
- 1 adult cockroach on the walk in cooler door***

**Dead cockroaches of all varying life stages found in the following areas:**

- near hand sink, steam table, ice machine, cook line underneath equipment***

***[CA]: FACILITY ORDERED CLOSED due to evidence of live cockroaches.***

***Eliminate all live vermin and evidence of vermin in a safe, effective and legal manner.***

- 1. Discontinue food preparation and put away food and utensils.***
- 2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.***
- 3. Use safe and legal pest control measures. Facility shall make available any pest control treatment records and invoices upon re-inspection and re-open.***
- 4. Properly clean and sanitize all food preparation surfaces and impacted areas.***
- 5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.***
- 6. Remove any stagnant water.***
- 7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).***

***Facility shall remain closed until all vermin have been abated and county health specialist approves facility to be ready to re-open. Contact county health specialist when ready to re-open.***

Follow-up By  
01/17/2025

### 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: In the walk in cooler, raw shell eggs stored on top of cheese.**

***[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.***

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: \*REPEAT VIOLATION\***

- 1. Multiple food containers stored directly on the floor.***

***[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.***

- 2. Food stored underneath the flat top grill without cover.***

***[CA]: Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration.***

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of grease and debris above hood at cook line.**

***[CA]: Remove accumulation of debris and routinely clean.***

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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: \*REPEAT VIOLATION\***

**Ambient temperature of walk in cooler measured at 46F.**

**[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times.**

**[COS]: Owner adjusted the thermostat of the walk in cooler and temperature decreased to 40F.**

**Follow-up By**  
01/17/2025

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
salsa	prep line cooler 2	40.00 Fahrenheit	
ham, cut tomatoes, salsa	prep line cooler	40.00 Fahrenheit	40F - 41F
rice	steam table	139.00 Fahrenheit	
tamales	2 door reach in 2	39.00 Fahrenheit	
beans	steam table	137.00 Fahrenheit	
salsa, octopus	2 door reach in	39.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
mole, beef, raw fish	walk in cooler	38.00 Fahrenheit	36F - 38F; all have ice in the food/thawing
water	prep sink	127.00 Fahrenheit	
horchata	3 door reach in	40.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
beans	hot holding on stove top	149.00 Fahrenheit	
green salsa	salsa bar	41.00 Fahrenheit	

**Overall Comments:**

***FACILITY ORDERED CLOSED due to evidence of live cockroaches. Facility shall contact Specialist for a follow up inspection to reopen after all evidence of vermin and vermin activity have been removed and all impacted areas have been properly cleaned and sanitized. Facility shall not conduct food preparation and food sale until facility has obtained approval from Specialist to re-open.***

***Ensure facility is maintained in such a way as to prevent the entrance and harborage of vermin. Red placard posted at front window. Red Placard must be displayed until facility has been re-inspected, and cannot be removed, relocated, defaced, marred, camouflaged, or hidden so as to prevent the public from observing it.***

***Failure to comply may result in enforcement actions per County Ordinance Section B 11-55. Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 Am to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.***

***A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

## 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 **1/29/2025**. 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.

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.

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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

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**Received By:** Nicolas Solis  
Owner

**Signed On:** January 15, 2025