

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 FA0230654 - LOS ALTOS TAQUERIA		Site Address 2105 OLD MIDDLEFIELD WY STE E, MOUNTAIN VIE	Inspection Date 04/10/2025
Program PR0330725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOS ALTOS TAQUERIA LLC	Inspection Time 14:20 - 14:50
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By ALEJANDRA FLORES	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee washed gloved hands with the spray nozzle of the three compartment sink after food preparation.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.*

[COS] *Employee properly washed gloved hands with soap and water at the hand wash sink.*

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

Inspector Observations: *The hand wash sink at the cook line was obstructed by tortillas and a preparation table.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *Hand wash sink made accessible.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured cooked pork (Al Pastor) at 85 F to 92 F within containers covered and stacked 5 pans high within the walk in refrigerator. Cooked stated that the pork was cooked, and began the cooling process 1 hour prior.*

[CA] *Properly store cooling foods in such a way to allow proper air flow. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

[COS] *Pork placed into 2 inch pans and placed uncovered within the walk in refrigerator for rapid cooling.*

***Repeat violation**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
pico de gallo	prep fridge	39.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
cooked pork	walk in fridge	85.00 Fahrenheit	
pork	flat top grill	173.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0156602.

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 **4/24/2025**. 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: alejandra flores
pic
Signed On: April 10, 2025