

**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 FA0212485 - TAQUERIA CAZADORES		Site Address 3763 LAFAYETTE AV, SANTA CLARA, CA 95054	Inspection Date 02/02/2023
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOS TAQUEROS LLC	Inspection Time 16:15 - 17:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By EVAN ROSALES	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/31/2023

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 02/02/2023**

Cited On: 02/02/2023

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

**Inspector Observations: Couple live and dead cockroaches were observed in the dining area.**

**[CA] Eliminate cockroaches from the facility, and clean the floor area immediately. The owner and the employees kill the live cockroach and clean the floor area (COS).**

**Follow-up By**  
02/02/2023

**Minor Violations**

Cited On: 02/02/2023

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

**Inspector Observations: Repeated violation: Food safety certificate found on file is expired. Couple of the employees do not have food handler cards as well.**

**[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file. Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire as well.**

**'Food Safety Manager certificate class may be taken on the following websites:**

- 1. Premier Food Safety:**  
<https://www.premierfoodsafety.com/food-manager-certification/california>
- 2. Learn 2 Serve:**  
<https://www.360training.com/learn2serve/food-safety-manager/California>
- 3. Serve Safe Manager:**  
<https://www.servsafe.com/ServSafe-Manager>

**California approved Food Handler Card (FHC) class providers**

**All Directory Listing**

**(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>**

**Follow-up By**  
02/16/2023

Cited On: 02/02/2023

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: Many open bag food contents were stored on the shelf.**

**[CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.**

**Follow-up By**  
02/16/2023

Cited On: 02/02/2023

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Multiple soiled utensils were stored on the floor in the dishwashing area.**

**[CA] Store all utensils off the floor on approved storage shelf, cart, or containers.**

**Follow-up By**  
02/16/2023

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Cited On: 02/02/2023

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

**Inspector Observations: There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line.**

**Follow-up By  
02/16/2023**

**[CA] Replace the damaged/broken or missing floor tiles immediately.**

**Heavy grease, oil, leaked water, and food residue accumulation is observed on the floor below the cooking equipment.**

**[CA] Conduct a thorough regular cleaning on the floor area**

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	

## Overall Comments:

**Note: This is a follow-up inspection to the routine inspection that was conducted on 01/31/2023. The facility was closed due to vermin infestation. During today's follow-up inspection, one live cockroach were observed. Therefore, the facility is open. A one time chargeable follow-up inspection will be conducted sometime next week. Suzanne Low, Supervising Registered Environmental Health Specialist with the county of Santa Clara Department of Environmental Health was consulted.**

**However, the above minor violations must be corrected immediately as well.**

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 **2/16/2023**. 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: Evan Rosales  
Owner

Signed On: February 02, 2023