

**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 01/13/2025
Program PR0304540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROJAS LEON, GUDELIA	Inspection Time 17:15 - 17:30
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By NICOLAS	

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

**Major Violations**

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

**Inspector Observations: One live and one dead cockroach observed on the floor by the three compartment sink.**  
**[CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.**  
**[COS] Operator eliminated the live cockroach and shall clean and sanitize area around the three compartment sink.**

**A follow-up will be conducted by 1/17/25. Any evidence of cockroaches observed during the follow-up inspection may result in further enforcement action.**

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

**Conducted in conjunction with CO0156064**

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 **1/27/2025**. 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.

**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: Nicholas Solis  
 Manager  
 Signed On: January 13, 2025