

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 FA0271028 - SANCHE'S TAQUERIA		Site Address 2723 MIDDLEFIELD RD, PALO ALTO, CA 94303		Inspection Date 08/17/2026		Placard Color & Score GREEN 78		
Program PR0408926 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PARDO, JOSE		Inspection Time 10:10 - 12:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By CARLOS				FSC EDWIN GONZALEZ 9/30/27

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							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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		
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	X	
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	X	
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:

MAJOR VIOLATION:

Measured the following foods at their respective temperatures in the cold top cooler inserts:

- Pico de gallo at 46F
- Guacamole with tomatoes at 45F
- Sour cream at 45F

The person in charge stated the foods were in the unit since the night prior.

[CA] PHFs shall be held at 41°F or below while cold holding.

[COS] The above foods were voluntarily discarded. Refer to VC&D report for details.

MINOR VIOLATION:

Observed shredded cheese stored in an inoperable drawer cooler unit below the flat top grill at the cooks line measured at 47F at the top portions of the container and 40F at the lower portions. The cheese was observed stored on top of an ice block and placed in the unit approximately 20 minutes prior according to the PIC.

[CA] PHFs shall be held at 41°F or below while cold holding.

[SA] The PIC was directed to separate out the cheese into smaller containers to be fully submerged in ice baths while in use in a lower drawer of the unit.

Minor Violations

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

Inspector Observations:

Observed non-permanent soap dispenser at the front preparation area hand washing sink and restroom handwashing sink.

[CA] Provide handwashing permanent cleanser in dispenser at handwash stations at all times.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

A reminder statement and disclosure of foods served raw or undercooked were not indicated on the menu (ceviche)

[CA] I. Reminder must be indicated by an asterisk that denotes a footnote that includes either of the following disclosure statements:

- (1) Written information regarding the safety of these food items is available upon request.*
- (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

II. Disclosure means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."*
- (2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients*

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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:

Observed raw shelled eggs stored above ready to eat foods on the shelf in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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. Observed the 4 drawer cooler unit below the flat top grill at the cooks line to be inoperable at the time of inspection.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. Observed cardboard lining the shelves in the back dry storage area.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed a single burner gas stove installed not fully below the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Observed accumulation of debris on the floors behind the cooler units in the back dry storage area.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
CARNITAS	STEAM TABLE	176.00 Fahrenheit	
COOKED RICE	STEAM TABLE	165.00 Fahrenheit	
WATER	RESTROOM HANDWASHING SINK	108.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
RAW FISH	TWO TIER DRAWER COOLER	40.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	41.00 Fahrenheit	
COOKED BLACK BEANS	STEAM TABLE	178.00 Fahrenheit	
WATER	BACK HANDWASHING SINK	108.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	131.00 Fahrenheit	
SALSA	REACH IN COOLER	40.00 Fahrenheit	
WATER	KITCHEN ENTRANCE HANDWASHING SINK	101.00 Fahrenheit	
BLENDED SALSA	COLD TOP PREPARATION COOLER	41.00 Fahrenheit	
RAW SHRIMP	TWO TIER DRAWER COOLER	41.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with J. Luces, REHS, and K. Swanson.

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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 **8/31/2026**. 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: JOSE PRADO
OWNER
Signed On: August 17, 2026