

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 FA0240286 - TACOS EL GUERO		Site Address 40 HORNLEIN CT #1, GILROY, CA 95020	Inspection Date 09/08/2025
Program PR0340353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HERNANDEZ FOODS SERV	Inspection Time 17:00 - 17:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE HERNANDEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/08/2025

Cited On: 09/03/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/08/2025

Cited On: 09/03/2025

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

Compliance of this violation has been verified on: 09/08/2025

Minor Violations

Cited On: 09/03/2025

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

Compliance of this violation has been verified on: 09/08/2025

Cited On: 09/03/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 09/08/2025

Cited On: 09/03/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Compliance of this violation has been verified on: 09/08/2025

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 9/3/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- **K01: Demonstration of knowledge; food safety certification. Food manger certification has been provided to specialist for review. Jose Hernandez; expires on (8/20/29).**

- **K06: Adequate hand wash facilities supplied, accessible. Only hand wash station within the kitchen area has been repaired properly.**

- **K07: Proper hot and cold holding temperatures. All PHFs next to the cook line have been moved over to the steam tables to be kept above 135°F. See measured observations.**

- **K22: Sewage and wastewater properly disposed. Sewage within the floor sink under the prep sink has been repaired. No sewage**

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back up noted at the time of inspection.

- K23: No rodents, insects, birds, or animals. No evidence of flies within the facility at the time of inspection.

- K44: Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing. All doors to enter the facility are closed at the time of inspection.

If repeat violations occur again during the next routine inspection; enforcement action maybe taken.

Continue on working on all other violations mentioned on 9/3/25 inspection report.

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 **9/22/2025**. 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: Jose Hernandez
Owner
Signed On: September 08, 2025