

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 10/14/2024	
Program PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOS TAQUEROS LLC		Inspection Time 10:00 - 12:10
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By MARIA R.	FSC Everardo Rosales 9/4/27	

Placard Color & Score
RED
67

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	X						
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					
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		X
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Only hand wash station within the kitchen area is missing paper towels at the time of inspection.

Follow-up By
10/17/2024

[CA] Hand wash stations must be fully stocked at all times.

[SA] Paper towels were placed next to hand wash.

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

Inspector Observations: PHFs within reach in next to the ice machine was measured between 60-63°F at the time of inspection. Per PIC, some of the food had been in there since yesterday. Ambient within the unit was measured at 67°F (IR).

Follow-up By
10/17/2024

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Food was VCD at the time of inspection. Form provided to facility.

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

Inspector Observations: Live cockroaches noted within the facility noted around the 3-compartment sink and dry rack. Dead cockroaches noted within dirty dishes and lid of beans container.

Follow-up By
10/17/2024

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

Inspector Observations: Unable to provide food handler cards for employees on site at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

Inspector Observations: 1. Large amount of un-washed dishes within the 3-Compartment sink, may be a contributing factor with regards to the cockroaches within facility. Per PIC, the dishes were left since yesterday because employee did not feel well.

[CA] Clean/sanitize all equipment within the area of the 3-compartment sink.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

2. Facility has (3x) BBQ grills within the dinning room area that may not be in use. Per PIC, they were possibly told by the City not to BBQ outside the facility.

[CA] Open-air barbecues or outdoor wood-burning ovens must be operated on the same premises as, in reasonable proximity to, and in conjunction with a permanent food facility that is approved for food preparation and is not operated in any area or location that may constitute a fire hazard. Remove equipment from the facility if BBQ is not allowed.

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

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Inspector Observations: 1. Heavy food debris build up behind/under the cooking equipment under the hood system.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

2. Damaged floor tiles noted around the kitchen area at the time of inspection.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Noted a hot water heater within the kitchen dining room area.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese	Reach in #3	38.00 Fahrenheit	
Cut melon	Reach in #3	40.00 Fahrenheit	
Cooked steak	Cook line	192.00 Fahrenheit	Final cook temperature.
Pork	Hot holding (steam table)	158.00 Fahrenheit	
Pico de gallo	Reach in #2	63.00 Fahrenheit	VCD.
Salsa (tomato base)	Ice bath	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Rice	Metal sheet pan	128.00 Fahrenheit	Cooling about 10-mins.
Hot water	3-Compartment	120.00 Fahrenheit	
Pico de gallo	Ice bath	39.00 Fahrenheit	
Rice	Hot holding (steam table)	162.00 Fahrenheit	
Beans	Reach in #2	60.00 Fahrenheit	VCD.
Cut tomato	Reach in	40.00 Fahrenheit	
Raw steak	Reach in	39.00 Fahrenheit	

Overall Comments:

The facility is hereby closed by this department for active vermin within the facility.

- Notify this department once major violations have been addressed and vermin have been abated. Contact Guillermo V. (408) 918-7114 (guillermo.vazquez@deh.sccgov.org) once major violations have been addressed.

- Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/28/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Maria R.
PIC

Signed On: October 14, 2024