

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 FA0207928 - CARDENAS #203 - TAQUERIA		Site Address 235 E JULIAN ST, SAN JOSE, CA 95112	Inspection Date 08/12/2026
Program PR0305120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 13:05 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MIRNA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/11/2026

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

This violation found not in compliance on 08/12/2026. See details below.

Cited On: 08/11/2026

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

Compliance of this violation has been verified on: 08/12/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after the facility was closed on 8/11/26 for an active cockroach infestation. A completed and signed checklist for reopening, two pest control reports, and proof of corrections of structural deficiencies were provided prior to the inspection. Facility was serviced by EcoLab.

Observation:

- No evidence of cockroaches observed.
- Cove base along the wall of the cookline was sealed with a red sealant, ensure to adequately repair the cove base.
- The large hole on the wall to the left of the steam tables was sealed with a stainless steel panel, however, the underside of the counter top is still unfinished with gaps.
- The underside of the counter top near the scale is unfinished with gaps.

Facility is okay to reopen. Finish repairs to structure and provide proof of corrections to this department.

An additional follow up inspection may be conducted to verify compliance with violation K07: Proper hot and cold holding temperatures. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Placards were relocated to the window next to the automated sliding doors, in accordance to Santa Clara County Ordinance requirements.

FACILITY RE-OPENED / PERMIT REINSTATED

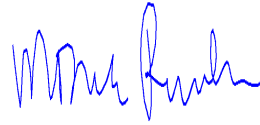
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/26/2026**. 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.

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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: Mirna
Quality Assurance Director

Signed On: August 12, 2026