

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 FA0230654 - LOS ALTOS TAQUERIA		Site Address 2105 OLD MIDDLEFIELD WY STE E, MOUNTAIN VIE		Inspection Date 08/19/2026		Placard Color & Score GREEN 73		
Program PR0330725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOS ALTOS TAQUERIA LLC		Inspection Time 14:30 - 16:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JUAN VALLE				FSC Guadalupe Ruiz 1/24/2030

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						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						S
K06	Adequate handwash facilities supplied, accessible			X	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	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	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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		
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	
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:

Horchata (milk based) measured at 52 F within an ice bath at the serving line. PIC stated that the horchata was made from 1 to 3 hours prior.

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

[COS] Ice added to Horchata, Temperature remeasured at 37 F.

Sliced tomatoes measured at 50 F on top of lettuce within the top portion of the preparation refrigerator. Cook was unsure what time the tomatoes were sliced.

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

[COS] Tomatoes were voluntarily condemned and discarded.

Measured PHF's within the walk in refrigerator at 43 F to 52 F (see measured observations). Ambient temperature of the unit measured at 48 F to 51 F. Observed front glass doors and entry door opened frequently.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep doors to the unit closed as much as possible when not in use. Avoid stacking boxes in front of the condenser unit to help increase airflow.

[COS] Doors to the unit kept closed. Ambient temperature of the unit re-measured at 41 F.

Minor:

Measured rice at 133 F and beans at 133 F within the right side of the steam table. Cook stated that the items were placed within the unit 2 hours prior.

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

[COS] Beans and rice reheated to 165 F. Steam table temperature increased to maintain foods at 135 F or above.

Minor Violations

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

Inspector Observations: Observed the use of the hand wash sink adjacent to the three compartment sink to dry lids.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Dry wares within approved areas.

[COS] Hand wash sink made accessible.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cooked beef at 53 F within covered and stacked containers within the walk in fridge. Cook stated that the beef was removed from cooking 3 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Beef uncovered and rearranged to allow for adequate airflow.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations: *Measured the chlorine sanitizer concentration at 10 ppm within the sanitizing compartment of the 3 compartment sink during active use.*

[CA] *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

[COS] *Chlorine level increased to 100 ppm.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Container of sugar stored on the floor of the dry storage area.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed a build-up of a mold like material on the wall behind the three compartment sink and janitorial sink.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Observed the white chest freezer within the rear preparation area to be in disrepair, with paint peeling off.*

[CA] *Equipment shall be maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.*

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: *Observed a personal jacket stored on top of bottles within the rear dry storage room.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

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

Inspector Observations: *Observed a missing ceiling panel above the rear walk in refrigerator.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

Observed a wood board in use to cover the floor/ grease trap below the three compartment sink.

[CA] *The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
refried beans	steam table	147.00 Fahrenheit	
salsa	walk in fridge	47.00 Fahrenheit	
beef	stove top	178.00 Fahrenheit	
shredded cheese	walk in fridge	47.00 Fahrenheit	
cooked beef	walk in fridge	52.00 Fahrenheit	
sliced tomatoes	prep fridge	50.00 Fahrenheit	
cooked pork	under grill fridge	37.00 Fahrenheit	
rice	steam table	133.00 Fahrenheit	
cooked shrimp	walk in fridge 2	37.00 Fahrenheit	
cooked chicken	walk in fridge	43.00 Fahrenheit	
beans	steam table	133.00 Fahrenheit	
horchata	ice bath	52.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
pork	stove top	163.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cut tomatoes	walk in fridge	48.00 Fahrenheit	
pico de gallo	prep fridge	38.00 Fahrenheit	
raw chicken	walk in fridge 2	39.00 Fahrenheit	
shredded chicken	steam table	152.00 Fahrenheit	

Overall Comments:

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 **9/2/2026**. 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: Juan Valle
PIC
Signed On: August 19, 2026