

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 09/04/2025
Program PR0330725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOS ALTOS TAQUERIA LLC	Inspection Time 12:00 - 12:30
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By CELENE RUIZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/02/2025

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

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/02/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/04/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked pork	walk in fridge	40.00 Fahrenheit	
sour cream	prep fridge	40.00 Fahrenheit	
pico de gallo	prep fridge	40.00 Fahrenheit	
partially cooked beef	walk in fridge	58.00 Fahrenheit	shallow pan, began cooling 1.5 hours prior
cooked chicken	walk in fridge	39.00 Fahrenheit	
cheese	prep fridge	39.00 Fahrenheit	
cooked beans	walk in fridge	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 9/2/2025.

K07 - Measured all PHF's within the food preparation refrigerator at 41 F or below. Ambient temperature of the cook line food preparation refrigerator measured at 40 F.

K09 - Observed proper cooling methods used for partially cooked beef, cooked pork and chicken.

Continue to work on minor violations noted during the routine inspection.

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 **9/18/2025**. 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.

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Program PR0330725 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOS ALTOS TAQUERIA LLC	Inspection Time 12:00 - 12:30

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: celene ruiz
pic
Signed On: September 04, 2025