

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 FA0282243 - TACOS AMECA #3		Site Address 15700 MONTEREY RD 160, MORGAN HILL, CA 95031		Inspection Date 01/14/2025		Placard Color & Score GREEN 86			
Program PR0423391 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TACOS AMECA 3 INC		Inspection Time 14:00 - 15:10				
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By RAMON (M)				FSC Ramon Velarde fajardo 6/29/28	

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured the following PHFs holding between 44F - 45F in walk-in-cooler: diced asada (beef) and raw beef on vertical broiler metal stick.

2. Measured pastor (pork) holding at 43F in 2 door under counter.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found black/brown/red like substance on white interior panel of ice machine. [CA] Routinely clean.

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

Inspector Observations: Found containers of food stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Found cardboard boxes and aluminium foil used to line prep table and shelvings. [CA] Discontinue the use of cardboard boxes/aluminum foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found a flat top griddle stored beyond 6 inches of small mechanical exhaust hood (type I) at cooks line. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Measured 0ppm chlorine concentration in sani bucket at cooks line. [CA] Maintain chlorine concentration at 100ppm. [COS] Operator made another sanitizer solution. Measured final reading at 100ppm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
beverage	(3X) 1 door upright	36.00 Fahrenheit	between 36F - 40F
raw beef (vertical stick)	walk-in	45.00 Fahrenheit	
ambient	3 door reach in (self-service)	37.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
pork	2 door under counter top	41.00 Fahrenheit	
meat	walk-in-freezer	5.00 Fahrenheit	
diced asada (beef)	walk-in	44.00 Fahrenheit	
sliced tomatoes	2 door cold top	35.00 Fahrenheit	
asada (pork)	2 door under counter	43.00 Fahrenheit	
raw beef	2 door under counter reach in	39.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	
intestine	flat top	143.00 Fahrenheit	between 143F - 167F
chlorine	warewash	100.00 PPM	
beans	hot holding	171.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
chlorine	sani bucket	0.00 PPM	final reading at 100ppm
ice cream	2 door sliding freezer	1.90 Fahrenheit	
salsa	3 door cold top (self-service)	41.00 Fahrenheit	
tamales	walk-in	33.00 Fahrenheit	
fajitas	walk-in	29.00 Fahrenheit	
beans	walk-in	41.00 Fahrenheit	
chicken	2 door under counter top	31.00 Fahrenheit	
onions	flat top	138.00 Fahrenheit	
warm water	handsink (front, prep & 2RR)	100.00 Fahrenheit	
pastor (pork)	flat top	147.00 Fahrenheit	

Overall Comments:

Joint inspection with A. Garcia.

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 **1/28/2025**. 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: Ramon Velarde - fajardo
Supervisor
Signed On: January 14, 2025