

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 FA0206646 - TACOS AL PASTOR		Site Address 1629 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 09/10/2026		Placard Color & Score GREEN 74		
Program PR0304650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, MARIA		Inspection Time 10:20 - 11:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By EULALIA (LALA), ANA (C) & GABRIELA (M-PHONE)				FSC Ana Munoz 10/9/29

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						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
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		X			N
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	X	
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		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		X
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found several moldy tomatoes and jalepeno peppers on the shelf near exterior door. [CA] Moldy food shall be removed immediately from use. [COS] Operator voluntarily discarded moldy food.

Minor Violations

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

Inspector Observations: Measured container of rice holding between 44F - 45F in 3 door upright for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found container of cooked meat cooling in 3 door upright with lid fully covering container. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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, 114125(b), 114141

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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found a few fruit flies in food facility. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found raw shell eggs stored above ready to eat foods in 3 door upright. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Found soiled wiping cloth stored on cutting board at cooks line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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. Found grease along walls near cooks line and accumulative food debris under refrigeration unit, cooking equipment and shelving. [CA] Routinely clean.
2. Found gaps greater than 1/4 inches at the following doors: door leading to patio, screen door leading to restroom and kitchen. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food in good condition, safe, unadulterated.

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Measured Observations

Item	Location	Measurement	Comments
sliced beef	counter top	72.00 Fahrenheit	process of cooling
sour cream	2 door cold top	38.00 Fahrenheit	
shredded cheese	3 door upright	41.00 Fahrenheit	
rice	hot holding	154.00 Fahrenheit	
shell eggs	3 door upright	40.00 Fahrenheit	
beans	stove top	200.00 Fahrenheit	process of cooking
beans	3 door upright	59.00 Fahrenheit	process of cooling
beverage	2 door sliding	40.00 Fahrenheit	
rice	3 door upright	44.00 Fahrenheit	between 44F - 45F
meat	2 door upright freezer	-1.10 Fahrenheit	
shredded cheese	2 door cold top	40.00 Fahrenheit	
cooked meat	3 door upright	79.00 Fahrenheit	process of cooling
shredded chicken	hot holding	148.00 Fahrenheit	
soup	3 door upright	41.00 Fahrenheit	
beans	hot holding	158.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
refried beans	hot holding	152.00 Fahrenheit	
chlorine	warewash	100.00 PPM	
grilled chicken	counter top	82.00 Fahrenheit	process of cooling
chicken soup	stove top	139.00 Fahrenheit	process of cooking
taquitos	2 door reach in	37.00 Fahrenheit	
sliced tomato	2 door cold top	40.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	

Overall Comments:

Reference CO0160784.

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 **9/24/2026**. 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: Eulalia Soriano
PIC
Signed On: September 10, 2026