

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 FA0255626 - GUADALAJARA'S TAQUERIA CO		Site Address 821 BORREGAS AV, SUNNYVALE, CA 94085		Inspection Date 08/25/2025		Placard Color & Score GREEN 70		
Program PR0373326 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name A & S BARRAGANS CORPOR		Inspection Time 09:45 - 11:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RIGOBERTO BARRAGAN				FSC Not Available

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		X			N
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		S
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
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		X
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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: FOUND THE FOLLOWING FOOD AT 51F IN THE WALK IN COOLER: BEANS, COOKED TOMATOES, BIRRIA, STEW, SHRIMP SOUP, COOKED NOPALES, COOKED TONGUE, COOKED CHICHARRON, BEEF SOUP, SHRIMP, MILK, SOUR CREAM, NACHO CHEESE AND PICO DE GALLO. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: SEE VC&D. SOME OF THE FOOD HAS BEEN PLACED IN THE WALK IN COOLER FOR A COUPLE OF HOURS, PER OPERATOR. THIS FOOD HAS BEEN RELOCATED TO A WORKING REFRIGERATOR (PICO DE GALLO, CHEESE AND SOUR CREAM).

FOUND THE TAMALES IN THE HOT HOLDING UNIT AT 75F. [CA] KEEP THE HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. NOTE: THE TAMALES WERE REHEATED TO 185F AND RETURNED TO THE HOT HOLDING UNIT AND HOT HELD AT 135F OR ABOVE.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] WITHIN 2 WEEKS PROVIDE THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS.

FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

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

Inspector Observations: FOUND THE HAND WASH SINK WITHIN CLOSE PROXIMITY WITH THE HOT HOLDING UNIT. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK.

FOUND THE ROLL OF PAPER TOWELS OUTSIDE THE WALL DISPENSER IN THE RESTROOM. [CA] STORE THE ROLL OF PAPER TOWELS INSIDE THE WALL DISPENSER.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND A FLOUR WORKING CONTAINER BIN WITH NO LABEL. [CA] PROVIDE LABEL.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THIS PART MORE OFTEN.

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 THE WALK IN COOLER UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE WALK IN COOLER SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Follow-up By
09/02/2025

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

Inspector Observations: ONE LIGHT AT THE HOOD IS NOT WORKING. MISSING LIGHT AT THE DRY STORAGE ROOMS. [CA] PROVIDE WORKING LIGHTS.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: THE 3 COMPARTMENT SINK'S FAUCE HAS A LEAK. [CA] REPAIR THE LEAK.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET PAPER ROLLS OUTSIDE THE WALL DISPENSER. [CA] PROVIDE THE TOILET PAPER ROLL INSIDE THE WALL DISPENSER.

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: FOUND A CELL PHONE STORED NEXT TO CLEAN DISHES IN THE FOOD PREP ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

FOUND THE FRONT, SIDE AND BACK DOORS OPEN. [CA] CLOSE DOORS TO PREVENT VERMIN FROM COMING INSIDE THE FACILITY.

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

Inspector Observations: FOUND THE FLOORS IN THE DRY STORAGE ROOMS WITH FOOD DEBRIS. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
NACHO CHEESE	WALK IN COOLER	51.00 Fahrenheit	
RICE	HOT HOLDING	157.00 Fahrenheit	
TAMALES	REHEATING	185.00 Fahrenheit	
AL PASTOR MEAT	HOT HOLDING	148.00 Fahrenheit	
BEANS	COOKING TEMP	172.00 Fahrenheit	
STEW	WALK IN COOLER	51.00 Fahrenheit	
SHRIMP	WALK IN COOLER	51.00 Fahrenheit	
CHEESE	DRAWER REFRIGERATOR	41.00 Fahrenheit	
EGGS	DRAWER REFRIGERATOR	41.00 Fahrenheit	
MILK	WALK IN COOLER	51.00 Fahrenheit	
BIRRIA	WALK IN COOLER	51.00 Fahrenheit	
COOKED TOMATOES	WALK IN COOLER	51.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	51.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATOR	41.00 Fahrenheit	
PICO DE GALLO	COLD HOLDING	40.00 Fahrenheit	
BEANS	WALK IN COOLER	51.00 Fahrenheit	
SHRIMP SOUP	WALK IN COOLER	51.00 Fahrenheit	
BEANS	HOT HOLDING	145.00 Fahrenheit	
TAMALES	HOT HOLDING UNIT	75.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	51.00 Fahrenheit	
BIRRIA	HOT HOLDING	150.00 Fahrenheit	
PICO DE GALLO	WALK IN COOLER	51.00 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 **9/8/2025**. 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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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: IMELDA JUAREZ
FOOD MANAGER
Signed On: August 25, 2025