

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 FA0204321 - LAS ADELITAS - TAQUERIA		Site Address 889 LEONG DR, MOUNTAIN VIEW, CA 94043		Inspection Date 06/13/2025		Placard Color & Score GREEN 86		
Program PR0300664 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALGHAZALI, ADEL ABDULRA		Inspection Time 10:45 - 11:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ABDUL (O) & MARIA (C)				FSC Abdulaziz Muthanna 6/12/29

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						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						
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
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

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

Inspector Observations: 1. Measured chicken tenders holding between 119F - 134F in warmer display case.

2. Measured container of chorizo holding at 119F in hot inserts.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [COS]

Operator directed to reheat PHFs to 165F.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test concentration of sanitizer. [CA] Provide test strips.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1. Found a bowl/cup used to dispense bulk condiments in back prep area. [CA] Provide scoops with handles. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Found cloth linen used to cover food items in 2 door cold top (middle section). [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

3. Found knives stored between side of prep table and wall. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

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

Inspector Observations: Found toilet tissue stored outside of mounted dispenser in employee restroom. [CA]

Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
salsa	2 door cold top	39.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	note: shared with market
beans	walk-in	153.00 Fahrenheit	process of cooling
fried chicken	hot display case	143.00 Fahrenheit	between 143F - 158F
warm water	handsink (prep & RR)	100.00 Fahrenheit	note: shared with market
sliced tomato	2 door cold top	52.00 Fahrenheit	diligent prep
chicken tenders	hot display case	119.00 Fahrenheit	between 119F - 142F, for less than 4 hours. COS-portions of PHFs were reheated to 165F.
shredded cheese	2 door cold top	41.00 Fahrenheit	
rice	hot inserts	149.00 Fahrenheit	
chorizo	walk-in	41.00 Fahrenheit	
beans	hot inserts	153.00 Fahrenheit	
chorizo	hot inserts	119.00 Fahrenheit	
meat	3 door upright freezer	3.50 Fahrenheit	
raw meat	walk-in	43.00 Fahrenheit	diligent prep
meat	chest freezer	22.90 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
shredded cheese	2 door reach in	41.00 Fahrenheit	
corn dogs	hot display case	138.00 Fahrenheit	
meat	vertical broiler	103.00 Fahrenheit	process of cooking

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Overall Comments:

NEW FACILITY NAME: *Mi Tierra Taqueria*

NEW OWNER: *Alqamiz Inc*

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7/1/25 - 6/30/26.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 6/13/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

**All other food employees must have valid food handler cards within 30 days from hire date.*

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 **6/27/2025**. 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: Abdulaziz Muthanna
Owner
Signed On: June 13, 2025