

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 FA0289278 - TACOS AL VAPOR		Site Address 131 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 04/01/2026		Placard Color & Score YELLOW 67		
Program PR0433703 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS AL VAPOR MICHOCAC		Inspection Time 13:55 - 15:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By RIGO				FSC

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						
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		X			N
K07	Proper hot and cold holding temperatures					X		
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
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		
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		
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		
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Repeated violation noted during 11/17/25 routine inspection

Follow-up By
04/03/2026

The only hand wash sink is obstructed by stored trays.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The trays were removed from the handwashing sink basin.

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

Inspector Observations:

Major Violation

Follow-up By
04/03/2026

1. Measured one container of cooked rice set out at ambient temperature at 102F. The PIC stated the rice was cooked approximately 4 hours prior.

Minor Violation

2. Measured multiple container of PHF between 109F - 112F in the one door upright cooler covered and stacked on top of each other. The PIC stated were cooked and placed in the cooler approximately 1.25 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS]

1. The rice was voluntarily discarded at this time. See VC&D form.

2. The PHF's were individually returned to the flat top grill and reheated to above 165F to restart the cooling process. Some meat portions were split to hot hold on the flat top grill. Ice baths of sufficient depth and salt to accommodate the food containers was set up at this time to rapidly cool the remaining containers of food.

K14 - 8 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:

Observed a heavy accumulation of dark grime on the food contact surfaces of the ice machine. Condensation was observed dripping into the edible ice which is used for frescas.

Follow-up By
04/03/2026

[CA] Maintain food contact surfaces clean and sanitized.

[COS] The remaining ice used after cooling the exterior surfaces of food containers was voluntarily discarded at this time. See VC&D form. The deflector panel was removed and surfaces cleaned and sanitized at this time.

Minor Violations

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

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Inspector Observations:

A valid food safety certificate was unavailable for review at the time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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:

Observed the four door reach in cooler below the cooks line to be inoperable at the time of inspection. The PIC stated that a replacement unit will be installed tomorrow on 4/2/26.

[CA] Maintain equipment in good repair. Refrigeration must be capable of maintaining PHFs at 41°F or below.

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. Observed rear door propped open at the time of inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

2. Observed open personal beverages stored above foods at the stainless steel storage rack between the three compartment sink and warewashing sink.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

**Follow-up By
04/03/2026**

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
BEEF	COOKS LINE	155.00 Fahrenheit	COOKING TEMPERATURE
SHREDDED CHEESE	ONE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
SALSA	ONE DOOR UPRIGHT COOLER (RIGHT)	41.00 Fahrenheit	
SOUR CREAM	ONE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
RAW BEEF	ONE DOOR UPRIGHT COOLER (RIGHT)	40.00 Fahrenheit	
CARNITAS	COOKS LINE	188.00 Fahrenheit	REHEATING TEMPERATURE
CARNE ASADA	COOKS LIN	189.00 Fahrenheit	REHEATING TEMPERATURE
CHICKEN	COOKS LINE	175.00 Fahrenheit	REHEATING TEMPERATURE
WATER	PREPARATION SINK	134.00 Fahrenheit	
SALSA VERDE	FRONT SELF SERVICE SALSA BAR	41.00 Fahrenheit	
PICO DE GALLO	FRONT SELF SERVICE SALSA BAR	40.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	123.00 Fahrenheit	

Overall Comments:

It was discussed with the PIC that the mailing address is incorrect and requested mailed information be sent to the store.

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 **4/15/2026**. 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: Rigo Gutierrez
Owner

Signed On: April 01, 2026