

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 FA0230814 - SUPER TAQUERIA		Site Address 2438 ALMADEN EX, SAN JOSE, CA 95125		Inspection Date 01/09/2026		Placard Color & Score GREEN 84		
Program PR0330907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER TAQUERIA RESTAUR		Inspection Time 14:40 - 16:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LAURA TAPIA				FSC MARIO ESQUIVEL 3-15-29

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			S
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		
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		
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: FOUND A POT WITH RICE STORED ON THE SHELF NEAR THE STOVE AT 100F. FOUND A LARGE POT OF BEANS STORED ON THE STOVE AT 126F. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE OR COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. COS: REHEAT TO 165F AND HOT HOLD THE FOOD AT 135F MINIMUM. NOTE: THE FOOD HAS BEEN AT THIS LOCATION FOR LESS THAN AN HOUR, PER OPERATOR.

Minor Violations

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

Inspector Observations: FOUND A CART STORED IN FRONT OF THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

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 SEVERAL WET TRAYS STACKED ON THE SHELF PRIOR TO DRYING. [CA] ENSURE THE TRAYS ARE AIR DRIED PRIOR TO STACKING THEM.

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 PAPER TOWEL DISPENSER MISSING THE HANDLE AT THE HAND WASH SINK IN THE HALL WAY. [CA] PROVIDE A HANDLE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLDING	145.00 Fahrenheit	
CABEZA BEEF MEAT	HOT HOLDING	147.00 Fahrenheit	
SALSA	SELF SERVE AREA	40.00 Fahrenheit	
COOKED CHILES	WALK IN COOLER	40.00 Fahrenheit	
BEANS	ON THE STOVE	126.00 Fahrenheit	
COOKED BEANS	HOT HOLDING	155.00 Fahrenheit	
BEANS	COOKING TEMP	188.00 Fahrenheit	
CHICKEN IN SAUCE	HOT HOLDING	154.00 Fahrenheit	
CHICKEN IN TOMATO SAUCE	WALK IN COOLER	40.00 Fahrenheit	
RICE	ON A SHELF IN THE KITCHEN	100.00 Fahrenheit	
MEAT	WALK IN COOLER	29.00 Fahrenheit	
SALSA	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	39.00 Fahrenheit	
TONGUE	HOT HOLDING	155.00 Fahrenheit	
CHEESE	COLD HOLDING	41.00 Fahrenheit	
MEAT	COOKING TEMP	197.00 Fahrenheit	
SOUR CREAM	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
GUACAMOLE	ON ICE	41.00 Fahrenheit	
PICO DE GALLO	COLD HOLDING	38.00 Fahrenheit	
LENGUA	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CABEZA BEEF MEAT	WALK IN COOLER	39.00 Fahrenheit	

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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 1/23/2026. 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: LAURA TAPIA
MANAGER

Signed On: January 09, 2026