

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 FA0205636 - AQUI TAQUERIA		Site Address 1145 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 09/19/2026		Placard Color & Score GREEN 97		
Program PR0306248 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OM INVESTMENTS		Inspection Time 13:20 - 14:50			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO CORTEZ				FSC Alexia Huizar 03/20/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
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		
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Water from the vegetable prep sink and meat/poultry sink initially measured 102F and then dropped to 96F after a few minutes. [corrective action] Provide hot water, minimum 120F. [correction] Manager adjusted water heater. Water measured > 130F by the end of this inspection.

2. Water from the hand sink in the men's restroom measured 94F. [corrective action] Provide warm water, minimum 100F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
feta cheese	salad prep unit (across microwaves)	41.00 Fahrenheit	
yellow rice	steam table	190.00 Fahrenheit	
hot water	3-compartment sink (bar)	120.00 Fahrenheit	
cooked pork	walk-in cooler	37.00 Fahrenheit	
corn & edamame salad	salad prep unit (across microwaves)	40.00 Fahrenheit	
chicken	steam table	200.00 Fahrenheit	
quat sanitizer	sanitizer bucket @ cook line	200.00 PPM	
pico de gallo	prep unit (across grill)	38.00 Fahrenheit	
quat sanitizer	3-compartment sink (bar)	200.00 PPM	
pinto beans	walk-in cooler	42.00 Fahrenheit	
salmon	griddle	146.00 Fahrenheit	Hot holding in hotel pan on griddle
grilled shrimp	walk-in cooler	37.00 Fahrenheit	
cooked pork	cold drawer (under grill)	40.00 Fahrenheit	
panko chicken	prep unit (next to fryers)	39.00 Fahrenheit	
roasted tomato salsa	self-service bar	36.00 Fahrenheit	
water	hand sink @ men's restroom	94.00 Fahrenheit	
panko chicken (cook temp)	from the fryer	202.00 Fahrenheit	
teriyaki sauce (cooling)	ice bath	50.00 Fahrenheit	Per log, sauce began cooling from 155F at 9:30 AM this morning
sour cream	self-service bar	36.00 Fahrenheit	
mashed black beans	hot holding unit	183.00 Fahrenheit	
diced chicken	walk-in cooler	41.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	135.00 Fahrenheit	
cut cherry tomatoes	prep unit (across fryers)	39.00 Fahrenheit	
ambient	walk-in cooler	36.00 Fahrenheit	
corn & edamame salad	prep unit (across fryers)	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
enchilada	prep unit (next to fryers)	40.00 Fahrenheit	

Overall Comments:

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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 **10/3/2026**. 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: Francisco Cortez
Manager
Signed On: September 19, 2026