# OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0205953 - LA COSTA TAQUERIA</td>
<td>1289 S 1ST ST, SAN JOSE, CA 95110</td>
<td>11/22/2019</td>
<td>GREEN N/A</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14</td>
<td>LA COSTA TAQUERIA CORP</td>
<td>16:45 - 17:15</td>
</tr>
</tbody>
</table>

## Inspected By
JASON SONG

## Consent By
MARCO

### Major Violations

Cited On: 11/21/2019

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

Compliance of this violation has been verified on: 11/22/2019

Cited On: 11/21/2019

**K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5**

Compliance of this violation has been verified on: 11/22/2019

### Minor Violations

N/A

### Measured Observations

N/A

### Overall Comments:

*Facility eliminated all vermin activity and evidence of vermin by the follow up inspection. Facility conducted a deep cleaning prior to the emergency pest service and post pest service. Facility also sealed all cracks and crevices and will complete prior to reopening to the public.*

OK to operate.

### FACILITY RE-OPENED / PERMIT REINSTATED

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 reinspektion until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/6/2019**. 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: Marco Huitron
Manager

Signed On: November 22, 2019