## OFFICIAL INSPECTION REPORT

**Facility:** FA0205953 - LA COSTA TAQUERIA  
**Site Address:** 1289 S 1ST ST, SAN JOSE, CA 95110  
**Inspection Date:** 11/21/2019  
**Placard Color & Score:** RED 71  
**Program:** PR0302395 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14  
**Inspected By:** JASON SONG  
**Inspection Type:** ROUTINE INSPECTION  
**Consent By:** MARCO  
**FSC:** Marco Huitron  
**4/16/2020**

### RISK FACTORS AND INTERVENTION

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>Major</td>
<td>Minor</td>
<td>N/A</td>
<td></td>
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</tr>
</tbody>
</table>

**K01** Demonstration of knowledge; food safety certification

**K02** Communicable disease; reporting/restriction/exclusion

**K03** No discharge from eyes, nose, mouth

**K04** Proper eating, tasting, drinking, tobacco use

**K05** Hands clean, properly washed; gloves used properly

**K06** Adequate handwash facilities supplied, accessible

**K07** Proper hot and cold holding temperatures

**K08** Time as a public health control; procedures & records

**K09** Proper cooling methods

**K10** Proper cooking time & temperatures

**K11** Proper reheating procedures for hot holding

**K12** Returned and resale of food

**K13** Food in good condition, safe, unadulterated

**K14** Food contact surfaces clean, sanitized

**K15** Food obtained from approved source

**K16** Compliance with shell stock tags, condition, display

**K17** Compliance with Gulf Oyster Regulations

**K18** Compliance with variance/ROP/HACCP Plan

**K19** Consumer advisory for raw or undercooked foods

**K20** Licensed health care facilities/schools: prohibited foods not being offered

**K21** Hot and cold water available

**K22** Sewage and wastewater properly disposed

**K23** No rodents, insects, birds, or animals

### GOOD RETAIL PRACTICE

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
</table>

**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

**K48** Plan review

**K49** Permits available

**K58** Placard properly displayed/posted
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Site Address: 1289 S 1ST ST, SAN JOSE, CA 95110

Program: PR0302395 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 3 - FP14
Owner Name: LA COSTA TAQUERIA CORPORATION

Inspection Date: 11/21/2019
Inspection Time: 14:15 - 16:30

Comments and Observations

Major Violations

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

Inspector Observations: Measured salsa in salsa bar at 54F. Food prep cooler is not functioning properly. [CA]
PHFs shall be held at 41°F or below or at 135°F or above.

Follow-up By: 11/26/2019

[COS] Operator discarded product at time of inspection.

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

Inspector Observations: Found numerous cockroaches in all life stages throughout facility including refrigerated drink dispenser at service area, shelving above ceviche food prep cooler, shelving and wall opening above 3 compartment sink, and wall above back door. [CA] The premises of each food facility shall be kept free of vermin.
A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.
Operator shall conduct thorough cleaning of entire facility, administer emergency pest service, conduct post pest service cleaning, and finally verify all vermin activity and evidence of vermin activity has been eliminated prior to contacting this department to schedule a follow up inspection. Failure to do so shall require all subsequent follow up inspections to be charged at $219/HR.

Follow-up By: 11/26/2019

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves undercooked or raw fish and shrimp ceviche and does not have a written consumer warning for the sale of raw or undercooked animal-derived foods.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Multiple cans of residential bug spray found throughout facility. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of food and grime under griddle. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Salsa bar cooler is not functioning properly. Repair or replace unit and maintain in clean and good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Diverter valve of warewash sink is not functioning properly. [CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Holes around piping and conduit on ceiling and walls throughout facility. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.
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Owner Name: LA COSTA TAQUERIA CORPORATION
Program: PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Inspection Date: 11/21/2019
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Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomatoes, sliced</td>
<td>Walk-in cooler</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Warewash sink</td>
<td>125.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Salsa</td>
<td>Salsa bar</td>
<td>54.00 Fahrenheit</td>
<td>[COS] Discarded</td>
</tr>
<tr>
<td>Cheese</td>
<td>Food prep insert</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Octopus</td>
<td>Food prep cabinet</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Carnitas</td>
<td>Ice bath - cooling</td>
<td>101.00 Fahrenheit</td>
<td>&lt;2 hours cooling</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Food prep cabinet</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Walk-in cooler</td>
<td>38.00 Fahrenheit</td>
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</tbody>
</table>

Overall Comments:

Facility closed for cockroach activity found throughout facility. Operator shall conduct thorough cleaning of entire facility, administer emergency pest service, conduct post pest service cleaning, and finally verify all vermin activity and evidence of vermin activity has been eliminated prior to contacting this department to schedule a follow up inspection. Failure to do so shall require all subsequent follow up inspections to be charged at $219/HR.

CLOSEURE / PERMIT SUSPENSION NOTICE

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 12/5/2019. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[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 21, 2019