OFFICIAL INSPECTION REPORT

Owner Name: LOS TAQUEROS LLC
Facility Name: TAQUERIA CAZADORES
Site Address: 3763 LAFAYETTE AV, SANTA CLARA, CA 95054
Program: PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Inspected By: MOJGAN KAZEMI
Inspection Type: RISK FACTOR INSPECTION
Consent to Inspect Granted By: YOLANDA ROSALES

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: FRONT HAND WASH SINK IS CURRENTLY BEING BLOCKED BY A GAS STOVE THAT IS BEING OPERATED OUTSIDE OF THE HOOD VENTILATION SYSTEM. [CA] ENSURE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES TO FACILITATE PROPER HAND WASHING. [SA] OK TO USE HAND WASH SINK LOCATED IN BACK KITCHEN.
Comply by 07/08/2018

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: PORK INTESTINE MEASURED AT 50F INSIDE THREE DOOR REACH IN. PIC INDICATED IT WAS MADE LAST NIGHT AND COOLED TO 40F WHEN IT WAS PLACED IN REACH IN. THE DOOR TO THE THREE DOOR REACH IN WAS LEFT OPEN WHILE FOOD PREP WAS OCCURRING AND THE TEMPERATURE OF THE MEAT INCREASED. HE CONFIRMED THE TEMPERATURE OF THE INTESTINE WAS BELOW 40F WHEN HE ARRIVED THIS MORNING. [CA] MAINTAIN ALL PHF AT OR BELOW 41F OR AT OR ABOVE 135F AT ALL TIMES. [COS] CHOPPED THEN PLACED ON ICE TO IMMEDIATELY COOL TO BELOW 41F AT THIS TIME.
Comply by 07/08/2018

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5
Inspector Observations: 10-15 HOUSE HOLD FLY LIKE INSECTS NOTED IN REMOTE STORAGE UNIT LOCATED NEXT TO FACILITY WHERE PREPACKAGED FOOD AS WELL AS EQUIPMENT ARE STORED. [CA] ELIMINATE ALL EVIDENCE OF VERMIN, CLEAN AND SANITIZE ALL AFFECTED AREAS. TAKE MEASURES TO PREVENT THE ENTRANCE AND HARBORAGE OF VERMIN IN FACILITY.
Comply by 07/08/2018

Minor Risk Factors and Interventions Violations:

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141
Inspector Observations: EXCESS BROWN AND BLACK DEBRIS NOTED INSIDE ICE MACHINE. [CA] THOROUGHLY CLEAN AND SANITIZE, MAINTAIN IN GOOD REPAIR.

Performance Based Inspection Questions:
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:
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**Program:** PR0305720 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

**Facility ID:** FA0212485  
**Inspection Date:** 07/05/2018  
**Inspection Time:** 10:00-12:00

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<th>Item</th>
<th>Location</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>CHLORINE WAREWASH</td>
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<td>100.00 PPM</td>
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<tr>
<td>EGGS</td>
<td>REACH IN</td>
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<td>GREEN CHICKEN STEW</td>
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<td>WAREWASH</td>
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<td>CHLORINE MEHCNAICAL WAREWASH</td>
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<tr>
<td>GROUND PORK</td>
<td>COUNTER</td>
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**Overall Comments:**

NOTE: A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices are not assessed during this inspection.

NOTE:

FACILITY IS CURRENTLY PREPARING OPEN FOOD OUTSIDE OF FACILITY IN BACK KITCHEN AREA, PIC INDICATED A LARGE ORDER WAS BEING PREPARED AND THEY RAN OUT OF FOOD PREP SPACE INSIDE FACILITY. OUTSIDE FOOD PREP IS STRICTLY PROHIBITED, ALL FOOD PREPARATION SHALL BE CONDUCTED INSIDE PERMITTED FACILITY. FAILURE TO COMPLY MAY RESULT IN LEGAL ACTION OR PERMIT SUSPENSION. ALL FOOD PREPARATION WAS RELOCATED INSIDE FACILITY.

FACILITY USES AN ADDITIONAL ROOM FOR STORAGE THAT IS LOCATED IN NEIGHBORING UNIT. OPERATOR MUST EXIT THE FACILITY IN ORDER TO GAIN ACCESS TO THIS AREA. ADDITIONAL PERMITTING OR CONDITIONS MAY BE PLACED ON YOUR CURRENT PERMIT IN ORDER TO PROTECT THE FOOD THAT IS BEING STORED INSIDE REMOTE STORAGE UNIT/ ROOM.

CURRENTLY THE ROOM IS STORING THE FOLLOWING:
- FROZEN FOOD ITEMS IN CHEST STYLE FREEZER
- POTS, PANS AND OTHER COOKING UTENSILS.
- CANS AND PLASTIC CONTAINERS OF BEANS AND MAYONNAISE AS WELL AS BAGS OF BEANS AND ONIONS.

ENSURE NO OPEN FOOD IS STORED IN THIS AREA, SUBMIT SOP TO THIS DEPARTMENT INDICATING HOW THIS ROOM IS USED IN CONJUNCTION WITH CURRENT FACILITY.

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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 7/19/2018. 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:**

[COS] Corrected on Site  
[CA] Corrective Action  
[SA] Suitable Alternative  
[PIC] Person in Charge

**Received By:** YOLANDA ROSALES  
**Owner**  
**Signed On:** July 05, 2018