## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>LOS TAQUEROS LLC</th>
<th>Facility ID:</th>
<th>FA0212485</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Name:</td>
<td>TAQUERIA CAZADORES</td>
<td>Inspection Date:</td>
<td>07/11/2018</td>
</tr>
<tr>
<td>Site Address:</td>
<td>3763 LAFAYETTE AV, SANTA CLARA, CA 95054</td>
<td>Inspection Time:</td>
<td>14:45-15:45</td>
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<tr>
<td>Program:</td>
<td>PR0305720 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
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</tbody>
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**Inspected By:** MOJGAN KAZEMI  
**Consent to Inspect Granted By:** EVAN ROSALES

### Major Risk Factors and Interventions Violations:

**Cited On:** 07/05/2018  
**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.

**Corrected on:** 07/11/2018

**ADDITIONAL GAS STOVE SHALL BE REMOVED IMMEDIATELY AND NOT INSIDE FACILITY AT FOLLOW UP INSPECTION NEXT TUESDAY, 7/10/18**

**Cited On:** 07/05/2018  
**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 PHFS 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.

**Corrected on:** 07/11/2018

**PORK MEASURED AT 120F ON COUNTED NEXT TO OT HOLDING, PIC INDICATED IT WAS JUST REMOVED FROM STOVE. [CA] MAINTAIN ALL PHFS AT OR BELOW 41F OR AT OR ABOVE 135F AT HOT HOLDING. [COS] REHEATED TO ABOVE 165F AT STOVE AND PLACED IN MECHANICAL HOT HOLDING UNIT.**

**Cited On:** 07/05/2018  
**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.

**Corrected on:** 07/11/2018

### Minor Risk Factors and Interventions Violations:

N/A

### Good Retail Practices Violations:

N/A

### Performance Based Inspection Questions:

N/A

### Measured Observations:

N/A

### Overall Comments:
THIS IS A FOLLOW UP INSPECTION TO REPORT DATED 7/5/18:

ALL MAJOR VIOLATIONS HAVE BEEN ADDRESSED OR NOT OBSERVED AT THE TIME OF THIS INSPECTION.
CONTINUE TO ADDRESS REMAINING VIOLATIONS NOTED ON THE PREVIOUS INSPECTION REPORT.

COMPLETELY REMOVE SINGLE GAS BURNER FROM FACILITY AND ENSURE HAND WASH SINK IS EASILY ACCESSIBLE AT ALL TIMES.
GAS EQUIPMENT SHALL ONLY BE OPERATED UN AND IN CONJUNCTION WITH A HOOD VENTILATION SYSTEM AT ALL TIMES.

PERMIT DECISION FOR ADDITIONAL STORAGE ROOM WILL BE EMAILED TO OPERATOR ONCE A DECISION HAS BEEN MADE.
CONTINUE TO KEEP THE ROOM IN A SANITARY MANNER WITH NO OPEN FOODS STORED IN THIS ARE AT ALL.

MOJGAN.KAZEMI@CEP.SCCGOV.ORG
(408) 918-3510

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 7/25/2018. 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: EVAN ROSALES
OWNER

Signed On: July 11, 2018