**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**

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0278601-IMPERIO TAQUERIA#2</td>
<td>101 DELMAS AV, SAN JOSE, CA 95110</td>
<td>PR0420830 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10</td>
<td>XICA ENTERPRISES INC</td>
<td>08/24/2018</td>
<td>GREEN N/A</td>
</tr>
</tbody>
</table>

**Inspected By:** GINA STIEHR  
**Inspection Type:** FOLLOW-UP INSPECTION  
**Consent By:** ANTONIO GARCIA

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**Violation Comments and Observations**

**Major Violations**

Cited On: 08/21/2018  
K99 - 8 Points - Improper cooling methods; 114002, 114002.1

**Minor Violations**

N/A

**Measured Observations**

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>cheese</td>
<td>glass slider refrigerator</td>
<td>46.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>eggs</td>
<td>glass slider refrigerator</td>
<td>43.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>glass slider refrigerator</td>
<td>96.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>lower part of glass slider refrigerator</td>
<td>42.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

**Overall Comments:**

*Follow-up inspection. Observed proper cooling techniques- small shallow pans, frequent stirring, uncovered in refrigerator. Cooling major violation has been corrected.*

*Ambient temperature in glass slider refrigerator measured at 49F. The only PHFs stored in the unit were eggs, cheese and the chicken cooling. A repair person came during the time of inspection to adjust refrigerator; refrigerator was repaired during the time of inspection and the ambient temp was measured at 41F. Facility may use glass slider to cold hold PHFs.*

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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 **9/7/2018**. 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.

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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:** Antonio Garcia  
**Employee**

**Signed On:** August 24, 2018