

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

Facility FA0261422 - BURRITOS. TACOS Y MAS	Site Address 1295 E DUNNE AV 180, MORGAN HILL, CA 95037	Inspection Date 11/19/2024
Program PR0383359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BURRITOS, TACOS Y MAS IN	Inspection Time 13:00 - 14:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCOS SANCHEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/19/2024

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located in the reach-in refrigerator. According to the cooling logs, the PHFs were properly cooled. PIC stated that there's possibly an airflow issue due to all the shelves being used to cool shallow pans of hot food. PHFs on the top shelves were 41F or less, PHFs on the lower shelves were in the temperature danger zone. [COS] PIC relocated cooling foods that were in the proper cooling parameters to different refrigerators. PIC discarded the PHFs that were located at the bottom of the refrigerator and that measured in the temperature danger zone for approximately 2 days.*

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
shrimp	reach-in refrigerator	48.00 Fahrenheit	
chile verde	reach-in refrigerator	45.00 Fahrenheit	
carnitas	reach-in	41.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
shrimp	reach-in refrigerator	45.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
carnitas	reach-in	48.00 Fahrenheit	cooling
rice	reach-in	53.00 Fahrenheit	cooling

Overall Comments:

Follow-up inspection for cooling violation incurred during routine inspection. Cooling violation has been corrected, but a major food temperature violation was observed. Facility subject to an additional follow-up inspection.

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 **12/3/2024**. 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:

[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: Marcos Sanchez
Owner

Signed On: November 19, 2024