

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 FA0212641 - FREEDOM BURRITO		Site Address 5239 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 10/05/2026		Placard Color & Score GREEN 85		
Program PR0306818 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLA, MANUEL		Inspection Time 10:25 - 14:15			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By SHILAH				FSC Elizabeth Villa 7/10/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards for employees were not available at the time of inspection.

[CA] Valid food handler cards for all employees shall be kept on site and readily available for inspection.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Multiple items stored uncovered inside of walk-in including 3 trays of beans and pans of various cooked meats. Tub of ice cream inside reach-in freezer was uncovered.

[CA] Keep food covered and protected to prevent contamination or adulteration of food.

Packaged ice cream and packaged cooked and breaded fish in reach-in freezer is stored in contact with raw packaged fish.

[CA] Raw animal products shall be stored below and away from ready-to-eat foods.

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: Under counter prep fridge door had damaged door gasket. Cutting board on prep table above was loose and prevented the cover for cold holding from closing fully.

[CA] Maintain all equipment in the facility in good repair.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *REPEAT* Knives being stored in gap between wall and prep counter near back cook line and between cold prep fridge and prep counter near front griddle.

[CA] Food contact surfaces shall be stored in a manner where the food contact part of the utensil is protected and maintained free from contamination.

[COS] Knives were removed from the gaps and washed and sanitized.

***REPEAT* Pressurized cylinders under counter near beverage dispenser were unsecured.**

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Handles on scoops inside of bulk bins making contact with bulk foods.

[CA] Handles of utensils used to scoop bulk items shall be stored in such a way that prevents contamination of foods.

Bowl being used to scoop cooked beans stored inside pan of beans inside walk-in.

[CA] Use approved handled utensils for scooping and serving foods and store them in such a way that prevents contamination of foods.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Walk-in lighting was very dark. A flashlight was needed to read labels or identify food in areas not immediately under the light bulb.*

[CA] Maintain lighting in all food prep/storage areas sufficient to illuminate the walk-in (i.e. at least 10 foot candles).

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Chlorine sanitizer concentration in wiping cloth buckets near cook line measured at 25PPM. Per PIC they were swapped out every hour.*

[CA] Maintain concentration of chlorine sanitizer in wiping cloth buckets at 100PPM

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

Inspector Observations: *Flashing on the walls near stove in back kitchen pulling away from walls.*

Slight gaps in coving grout where floor tile meets the wall throughout kitchen.

Gap in ceiling of dry storage room around sprinkler system.

[CA] Seal gaps or holes in walls, floors, and ceilings and maintain these surfaces throughout facility in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Chile verde	Walk-in	43.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Diced tomatoes	Reach-in near back	39.00 Fahrenheit	
Chlorine Sanitizer	Wiping cloth bucket near 3 comp	100.00 PPM	
Hot water	Hand wash in back kitchen	100.00 Fahrenheit	
Chlorine sanitizer	3 compartment sink	100.00 PPM	
Cooked beans	Walk-in	44.00 Fahrenheit	
Beef	Walk-in	41.00 Fahrenheit	
Chile verde	Final cook temp	175.00 Fahrenheit	
Tres leches	Walk-in	41.00 Fahrenheit	
Hot water	Janitorial sink	154.00 Fahrenheit	
Diced tomatoes	Cold prep counter	45.00 Fahrenheit	Replaced by PIC
Chlorine santiizer	Wiping cloth bucket near cook line	25.00 PPM	Replaced
Cooked chicken	Cooling	171.00 Fahrenheit	
Hot water	Prep sink	135.00 Fahrenheit	
Ambient	Walk-in	41.00 Fahrenheit	
Ambient	Under counter prep fridge	40.00 Fahrenheit	
Cheese	Cold prep counter	41.00 Fahrenheit	
Cooked beef	Walk-in	44.00 Fahrenheit	
Hot water	Hand wash in restroom	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on or before 10/13/26 to ensure continued compliance of holding temperatures.

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

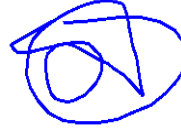
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/19/2026**. 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: Shilah
Manager
Signed On: October 05, 2026