

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 FA0255806 - IGUANAS BURRITOZILLA		Site Address 4300 GREAT AMERICA PY 116, SANTA CLARA, CA 95051		Inspection Date 04/17/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 93 </div>		
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IGUANAS BURRITOZILLA CO		Inspection Time 14:10 - 15:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NERY MARTINEZ				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				
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						S
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

OFFICIAL INSPECTION REPORT

Facility FA0255806 - IGUANAS BURRITOZILLA	Site Address 4300 GREAT AMERICA PY 116, SANTA CLARA, CA 95054	Inspection Date 04/17/2025
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name IGUANAS BURRITOZILLA CORP	Inspection Time 14:10 - 15:20
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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Trays of cooked beans observed to be stacked and cooling inside 3 door reach in cooler. Beans measured to be 64F-72F. Per operator beans were made about 2 hours prior. [CA] When cooling foods ensure foods are unstacked to increase air flow. When cooling foods stir foods frequently to evenly cool foods. [COS] After stirring beans measured to be 69F. Top tray of beans was moved to another shelf inside reach in cooler.*

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: *Dried bulk foods, such as beans and rice, observed in 3 container bin observer to be missing lid. [CA] Provide tight fitting lids to bulk food containers to protect foods from contamination.*

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

Inspector Observations: *Some floor tiles observed to be cracked. [CA] Repair cracked quarry tiles.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pooled eggs	1 door prep cooler at end of cookline	40.00 Fahrenheit	
Carne Asada	Back 2 door under the counter cooler	41.00 Fahrenheit	
Pulled pork	Steam table	147.00 Fahrenheit	
Sour cream	1 door prep cooler next to register	41.00 Fahrenheit	
Raw shrimp	2 door upright reach in	40.00 Fahrenheit	
Whole pinto beans	3 door upright cooler	72.00 Fahrenheit	
Creamy sauce	1 door upright cooler by register	39.00 Fahrenheit	
Carne Asada	Steam table	158.00 Fahrenheit	
Whole black beans	Steam table	151.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Whole egg	3 door upright cooler (produce)	42.00 Fahrenheit	
Raw shrimp	Drawer under grill	38.00 Fahrenheit	
Guacamole	1 door prep cooler next to register	42.00 Fahrenheit	
Fresh salsa	Back 2 door under the counter cooler	40.00 Fahrenheit	
Cheese	Drawer under grill	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rice	Steam table	143.00 Fahrenheit	
Cooked pulled pork	3 door upright cooler	40.00 Fahrenheit	
Raw beef	2 doo reach in cooler	41.00 Fahrenheit	
Cooked chicken	On griddle	166.00 Fahrenheit	Reheating
Fresh salsa	3 door upright cooler	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Iguanas Santa Clara*

OFFICIAL INSPECTION REPORT

Facility FA0255806 - IGUANAS BURRITOZILLA	Site Address 4300 GREAT AMERICA PY 116, SANTA CLARA, CA 95054	Inspection Date 04/17/2025
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name IGUANAS BURRITOZILLA CORP	Inspection Time 14:10 - 15:20

NEW OWNER: **Leticia Ramirez Rodriguez**

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2025 - 04/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 4/17/2025*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **5/1/2025**. 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: Nery Martinez
Manager
Signed On: April 17, 2025