

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 FA0206981 - CUCO'S BURRITOS		Site Address 1729 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 04/20/2026		Placard Color & Score GREEN 82		
Program PR0300754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CUCO'S INC		Inspection Time 12:15 - 13:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MARIELA P.				FSC

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						S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						S

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		
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		
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

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

Inspector Observations:

Grilled peppers and grilled onions measured between 109F and 111F while maintained in a container stacked on top of another container on the grill. Per staff, items had been grilled less than 45 minutes prior.

Salsas measured between 50F and 51F while maintained double stacked in plastic inserts in the prep cooler across from the cook-line. Per staff, they had been relocated there from inside the lower portion of the prep cooler less than 1 hour prior.

Salsa measured 72F while maintained in a lid-covered plastic container on the prep table across from the cook-line. Per staff, they had taken it out of a refrigerator for lunch service less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Container of grilled peppers and onions reheated to greater than 165F and placed back into hot holding in a container maintained directly on the grill. Salsas relocated to lower portion of prep cooler.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed eating a burrito and drinking from an open top cup in the kitchen area.

[CA] No employee shall eat or in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent possible contamination.

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

Inspector Observations:

Cooked carnitas, pastor, asada, and chicken measured between 50F and 56F while maintained in metal containers kept tightly wrapped with plastic in the two-door upright cooler to the right of the entrance of the kitchen. Per the owner, they had been cooked earlier this morning, approximately 4.5 hours prior.

**Note: Owner states that the usual cooling procedure is to utilize ice baths to rapidly cool food after being cooked. Ensure proper cooling procedures are adhered to.*

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Aforementioned foods were uncovered, placed into ice baths, and placed back into the two-door upright cooler.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations:

A probe thermometer could not be provided.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Ensure that a thermometer is available to verify that foods reach correct cooling and cooking thresholds.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Goose neck faucet at the three compartment sink leaks when turned on. Goose neck faucet is not able to fully reach the left-side compartment of the three compartment sink; Water observed discharging onto the divide between the middle compartment and left compartment.

[CA] Repair plumbing, and ensure faucet is capable of adequately reaching all three compartments of the three compartment dishwashing sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
mozzarella	prep cooler - cook-line	38.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
milk	two-door upright cooler	39.00 Fahrenheit	
sliced tomato	prep cooler - cook-line	38.00 Fahrenheit	
chorizo	steam table	157.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
pastor	steam table	156.00 Fahrenheit	
salsa	two-door upright cooler	40.00 Fahrenheit	
beans	steam table	153.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ice cream	upright freezer	21.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	

Overall Comments:

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 **5/4/2026**. 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: Mariela
Owner
Signed On: April 20, 2026