

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 FA0257073 - BURRITO FACTORY		Site Address 124 BLOSSOM HILL RD A, SAN JOSE, CA 95123		Inspection Date 08/04/2025		Placard Color & Score YELLOW 65		
Program PR0375607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GUTIERREZ, MARGARITA		Inspection Time 09:30 - 10:45			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ROGELIO				FSC Gabriel Herrera 09/13/2029

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						
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				
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		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		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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken in 6" deep container in walk in fridge measured 51F. Per PIC, it was cooked the previous day and had not been removed from the walk in fridge. [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] Chicken was VC&D by PIC.

Follow-up By
08/06/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed accumulation of black and brown mold like substance on interior panel of ice machine with water in contact and in contact with ice. [CA] Clean and sanitize ice machine and maintain clear of mold like substance. [COS] Ice in machine was discarded and machine was cleaned and sanitized.

Follow-up By
08/06/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee wearing gloves discard water in sanitizing bucket in handwash sink. Employee then handled tortillas on flat top. Employee then used the bleach bottle to add bleach to sanitizing bucket. Employee then rinsed off gloves with water and attempted to go back to preparing food. [CA] Ensure that gloves are removed and hands are washed after handling chemicals and before again handling food.

Follow-up By
08/06/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water in restrooms measured 74F and 89F after allowing the water to run. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed small black flies in dry storage area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Person in charge of facility was not available at the beginning of the inspection. Per employee, the manager had left. Employee attempted to call manager but ultimately assumed the role of PIC during the inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed bulk containers of food in storage area without lids, trays were used as covers. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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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: Observed handle of ice scoop in contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

Observed handle of scoop in bulk sugar container in contact with sugar. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed 5 gallon buckets reused to store other sauces and food items. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

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

Inspector Observations: Sanitizing bucket at cookline had a chlorine concentration of 25ppm. Sanitizing bucket at bar had a chlorine concentration of 0ppm with wiping cloths stored inside. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Both restrooms do not have cove base. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Dry storage rooms has floors and ceilings that are not approved for use in a food facility. [CA] Discontinue storing open food in dry storage room. Only food in their original containers may be stored in dry storage room.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Restroom 1	74.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Warm water	Handwash - bar	100.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Warm water	Handwash	100.00 Fahrenheit	
Diced tomato	Cold holding insert	41.00 Fahrenheit	
Hot water	Three compartment sink	100.00 Fahrenheit	
Chicken	Preparation unit	38.00 Fahrenheit	
Raw beef	Walk in fridge	40.00 Fahrenheit	
Chlorine	Sanitizing bucket - cookline	25.00 PPM	
Chlorine	Mechanical warewash - bar	50.00 PPM	
Cooked potatoes	Walk in fridge	40.00 Fahrenheit	
Salsa	Self service - ice bucket	38.00 Fahrenheit	
Chlorine	Sanitizing bucket - bar	0.00 PPM	
Beans	Hot holding	168.00 Fahrenheit	
Sour cream	Cold holding insert	38.00 Fahrenheit	
Warm water	Restroom 2	89.00 Fahrenheit	
Cooked chicken	Walk in fridge	51.00 Fahrenheit	VC&D
Warm water	Handwash - bar	100.00 Fahrenheit	
Chicken	Reheating on stove	167.00 Fahrenheit	
Chicken	Hot holding	167.00 Fahrenheit	

Overall Comments:

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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 **8/18/2025**. 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: Rogelio Hernandez
Assistant manager
Signed On: August 04, 2025