

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 08/27/2026		Placard Color & Score YELLOW 68		
Program PR0383359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BURRITOS, TACOS Y MAS IN		Inspection Time 14:15 - 16:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By DIEGO SANCHEZ				FSC Marcos Sanchez 07/23/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						
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			S
K10	Proper cooking time & temperatures					X		S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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: Observed potentially hazardous foods located in the reach-in cooler that measured in the temperature danger zone (raw shrimp 50F, pico de gallo 52F). Per PIC, the PHFs were made today. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or below. Minimize the amount of preparation time (prep in smaller amounts). [COS] PIC kept PHFs in refrigerator to rapidly cool back down to 41F.

Follow-up By 09/01/2026

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

Inspector Observations: Observed PHFS cooling in ice baths at the food prep sink that measured in the temperature danger zone and did not meet the first cooling parameter (enchilada sauce 105F started cooling at 12:30pm and the chile birria 108F started cooling at 12:30pm). THE PHFs were cooling in deep plastic containers and ice was not at the same level as the food. REPEAT VIOLATION. [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as frequent stirring, smaller portions, spread on 2" pans, ice paddles, ice baths, ice as and ingredient and/or blast chiller (highly recommend since this violation has been an issue for the past inspections). [COS] PIC had staff reheat the sauces to 165F and will restart the cooling process.

Follow-up By 09/01/2026

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed small amount of brown mold-like substance on inside panel of ice machine. [CA] Ensure ice machine is cleaned and sanitized on a regular basis.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility offers eggs sunny side up (not fully cooked to 145F). [CA] Provide consumer warning for use of raw shell eggs in uncooked foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed a blue spray bottle with a yellow liquid. [CA] Label all cleaning, toxic chemicals and foods.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed meat juice at bottom of reach-in refrigerator on the left side of cookline. [CA] Thoroughly clean and sanitize refrigerator.

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: Observed lids on bulk bins to be cracked and missing plastic shards. [CA] Replace lids and ensure plastic pieces are not in bulk foods. Keep equipment in good condition; replace anything broken or cracked.

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

Inspector Observations: Lack of 6" hood overhang (deep fryer side) [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed employee phone on meat slicer. [CA] Keep personal belongings separate and away from all food prep and food storage areas.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
enchilada sauce	ice bath	105.00 Fahrenheit	cooling
pastor	reach-in cooler	61.00 Fahrenheit	cooling; ending cooling parameter 5:30pm
quat	3 comp	200.00 PPM	
sliced cheese	drawer cooler	40.00 Fahrenheit	
pico de gallo	reach-in	52.00 Fahrenheit	per PIC and label, made today
hot water	handwash	100.00 Fahrenheit	
pig intestine	lowboy cooler	41.00 Fahrenheit	
hot water	3 comp warewash	120.00 Fahrenheit	
rice	reach-in	40.00 Fahrenheit	
raw beef	drawer cooler	39.00 Fahrenheit	
raw shrimp	reach-in	50.00 Fahrenheit	per PIC and label, made today
raw beef	reach-in	36.00 Fahrenheit	
asada	reach-in cooler	57.00 Fahrenheit	Ending cooling parameter 4:30pm
pico de gallo	prep refrigerator	35.00 Fahrenheit	
chile birria	ice bath	108.00 Fahrenheit	cooling
raw beef	reach-in cooler	32.00 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 **9/10/2026**. 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: Diego Sanchez
Chef

Signed On: August 27, 2026