

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 FA0212554 - EL AMIGO BURRITO		Site Address 4485 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 10/06/2026		Placard Color & Score GREEN 75		
Program PR0305286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL AMIGO BURRITO INC		Inspection Time 10:45 - 14:15			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By MARICHUY & JOSE GRIMALDO (VIA PHONE)				FSC Jose Grimaldo 08/06/2027

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						
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						
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						S
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	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		
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	X	
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	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	X	
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: *Measured two containers, one marked at the 10L mark and the other 3/4 quarter full (approximately 5L), of mole at 70F and 80F. Per owner, mole was prepared the day before around 7pm and place in walk-in overnight to cool.*

[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] *Owner VC&D the 15L of mole due to improper cooling procedure.*

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: *Measured chlorine concentration at 0ppm in dishwasher and quat in 3 compartment sink at 0ppm. Not in active use.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

[SA] *Use 3 compartment sink and chlorine bleach to sanitize dishes and utensils.*

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

Inspector Observations: *No person in charge on site. Contacted owner via phone and received consent to proceed with 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.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *No Quat strips available to test solution at 3 compartment sink.*

[CA] *Obtain Quat strips*

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 4-6 gas propane tanks stored in the back unsecured.*

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

Note: *Check with fire department on propane storage requirements.*

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

Inspector Observations: *Observed employees using the same wiping cloths to wipe prep areas.*

[CA] *Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose.*

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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: Observed waste water in floor sink near dishwasher unit making contact with other drain lines.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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 cup without a lid on prep table near the grill.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Observed mop next to handwashing sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Observed back door held open with wooden plank

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Observed an open wall on top of the walk-in missing a panel or screen

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: Observed debris and grease build-up around the following areas:

-Walk-in

-Behind dishwashing unit

-Under steam table unit near fryer

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Steam table	160.00 Fahrenheit	
Rice	Steam table	135.00 Fahrenheit	
Chicken flautas	Prep cooler	38.00 Fahrenheit	
Cheese	Prep cooler	48.00 Fahrenheit	Cheese was just shredded
Eggs	Prep cooler	38.00 Fahrenheit	infrared
Chicken	Grill	170.00 Fahrenheit	Final temperature
Water	Restrooms	100.00 Fahrenheit	
Water	Hand washing sink- kitchen	100.00 Fahrenheit	
Sour Cream	Prep cooler	40.00 Fahrenheit	
Beans	Steam table	140.00 Fahrenheit	
Pico de gallo	Reach in cooler	43.00 Fahrenheit	measured 41F-43, items moved to a different refrigerator
Refried beans	Walk-in	38.00 Fahrenheit	
Carnitas	Walk-in	40.00 Fahrenheit	
Water	Prep sink, 3 compartment sink, mop sink	120.00 Fahrenheit	
Ambient	Walk-in	38.00 Fahrenheit	
Sliced tomato	Prep cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Jasmine L.

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Note:

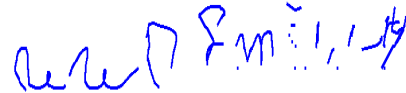
Pico de gallo measured from 41F-43F. Refrigerator unit is near an ice machine that is blowing hot air. Pico de gallo was relocated in another refrigerator. Only non-PHF stored in unit.

Recommend relocating unit to an appropriate location where hot air is not blowing directly at refrigerator unit doors.

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 **10/20/2026**. 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: Jose Grimaldo
Owner
Signed On: October 06, 2026