

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 FA0273461 - CASA DE BURRITO		Site Address 10011 PACHECO PASS HY, HOLLISTER, CA 95023		Inspection Date 05/21/2026		Placard Color & Score YELLOW 82		
Program PR0413434 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CDF PARKWAY LLC		Inspection Time 14:15 - 15:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDER PASCO				FSC April C. 11/17/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		N
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		
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		
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		
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: 1. PHFs within prep table were measured between 44-46°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Foods will be placed under TPHC until the unit gets serviced.

Follow-up By 05/27/2026

2. PHFs within reach in were measured between 55-56°F at the time of inspection. Per PIC, some of the product was cooling and then placed into the reach in

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Products were moved into a different unit.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: 1. PHFs within the warmer were measured at 123°F at the time of inspection. Per PIC, they were being cooled and then placed into the warmer to be kept hot.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[SA] Food was taken to the main kitchen to be re-heated to 165°F.

Follow-up By 05/27/2026

Minor Violations

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: Facility is missing a rubber stopper for sink.

[CA] Plugs/stoppers shall be available to fill up the ware-washing sink.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Salsa	Prep table	46.00 Fahrenheit	Adjust to 41°F below. SA
Pico de gallo	Prep table	44.00 Fahrenheit	Adjust to 41°F below. SA
Rice	Hot holding (warmer)	168.00 Fahrenheit	
Cheese	Hot holding (steam table)	166.00 Fahrenheit	
Cheese	Reach in	55.00 Fahrenheit	Adjust 41°F below. SA
Cooked steak	Hot holding (steam table)	154.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Cooked steak	Reach in	56.00 Fahrenheit	Adjust 41°F below. SA

Overall Comments:

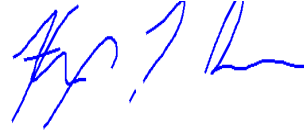
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/4/2026**. 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.

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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: Alexander Pasco
Manager

Signed On: May 21, 2026