

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 09/10/2025	
Program PR0305286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL AMIGO BURRITO INC		Inspection Time 10:00 - 11:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By JOSE	FSC Jose Grimaldo 8/6/27		

Placard Color & Score
YELLOW
77

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						S
K07	Proper hot and cold holding temperatures		X		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	X			N
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		
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		
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: 1) Cheese and cut tomatoes in an ice bath located by the steam table is measured at 52-54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee prepared a proper ice bath with more ice and water.

Follow-up By
09/11/2025

2) Potentially hazardous foods measured at improper holding temperatures inside the walk-in cooler. Milk, cooked beef, raw beef, cooked chicken, and cheese measured at 43F to 47F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Per employees, temperature check of the walk-in cooler was done at the start of their shift and was measured at proper temperature. Some of the food items were taken out and used within the last hour. Ice was added onto the food items to rapidly bring to proper holding temperatures and to maintain until items can be relocated into other refrigeration units.

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

Inspector Observations: Beans and cooked beef that was prepared the previous night and placed into the walk-in cooler to cool was measured at 46 - 53F.

[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] Employee discarded the beans and beef.

Follow-up By
09/11/2025

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: Chlorine sanitizer at the dishwasher is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Dishwasher was not in active use at time of inspection. Employee will complete sanitizing step using the three compartment sink when warewashing.

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: Ambient temperature of the walk-in cooler was measured at 48-50F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
09/11/2025

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: Personal items (Beverage, maintenance tools) are stored on shelf above the food preparation table located by warewashing. [CA] Store personal items and/or not food contact items separate or below food preparation areas.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked chicken in broth	Walk-in cooler	43.00 Fahrenheit	
Ambient	Walk-in cooler	48.00 Fahrenheit	
Chicken in soup	Hot holding	152.00 Fahrenheit	
Cooked chicken	Walk-in cooler	44.00 Fahrenheit	
Cooked beef	Walk-in cooler	53.00 Fahrenheit	
Cut tomatoes	Ice bath	52.00 Fahrenheit	
Raw shell eggs	Food prep unit	40.00 Fahrenheit	
Raw beef	Walk-in cooler	43.00 Fahrenheit	
Beef	Cooked	150.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Hot holding	146.00 Fahrenheit	
Cooked beef in broth	Walk-in cooler	43.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef	Food prep unit	41.00 Fahrenheit	
beans	Hot holding	154.00 Fahrenheit	
Sour cream	Food prep unit insert	41.00 Fahrenheit	
Cheese	Ice bath	54.00 Fahrenheit	
Chlorine santizer	Dishwasher	0.00 Fahrenheit	
Milk	Walk-in cooler	45.00 Fahrenheit	
Beans	Walk-in cooler	49.00 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 **9/24/2025**. 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: Jose Grimaldo
Manager

Signed On: September 10, 2025