

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 FA0212641 - FREEDOM BURRITO		Site Address 5239 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 03/06/2026		Placard Color & Score GREEN 85		
Program PR0306818 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLA, MANUEL		Inspection Time 08:00 - 09:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SAUL				FSC Elizabeth Villa 7/10/27

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	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				
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		
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		
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: *Bag of cheese observed stacked on top of the prep unit inserts is measured at 54F. [CA] Potentially hazardous foods when cold holding shall be properly stored and held at 41F or below. [COS] Employee relocated the bag of cheese into the reach-in of the food prep unit.*

Minor Violations

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

Inspector Observations: *Hot water at the three compartment sink is measured at 114F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

Inspector Observations: *Spray bottles in the kitchen are not labeled. [CA] Chemical spray bottles used in a food facility shall be labeled to identify it's contents.*

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: *1) Knife is stored with blade in the crevice between steam table and food prep unit. [CA] Utensils shall be stored in a manner where the food contact part of the utensil is protected and only touches clean surfaces.*

2) Pressurized cylinders are not secured. [CA] Pressurized cylinders are not securely fastened to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Food prep unit	39.00 Fahrenheit	
Cheese	Upright reach-in cooler	36.00 Fahrenheit	
Diced ham	Upright reach-in cooler	37.00 Fahrenheit	
Beef	Grill	193.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	on Prep unit insert	54.00 Fahrenheit	
Diced ham	Food prep unit	40.00 Fahrenheit	
Shredded chicken	Hot holding	174.00 Fahrenheit	
Beef	Upright reach-in cooler	36.00 Fahrenheit	
Pulled pork	Hot holding	176.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Prep unit insert	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Raw pork	Walk-in cooler	41.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Beans	Walk-in cooler	41.00 Fahrenheit	
Liquid egg	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 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 **3/20/2026**. 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: Saul L
PIC
Signed On: March 06, 2026