

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 06/18/2026	
Program PR0413434 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CDF PARKWAY LLC		Inspection Time 14:30 - 16:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type RISK FACTOR INSPECTION	Consent By JOSEPH A.		FSC	

RISK FACTORS AND INTERVENTIONS				IN	OUT		COS/SA	N/O	N/A	PBI
					Major	Minor				

GOOD RETAIL PRACTICES								OUT	COS

Placard Color & Score

YELLOW

N/A

Comments and Observations

Major Violations

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

Inspector Observations: Tri-tip within the warmer was placed inside to re-heat and was measured at 112°F at the time of inspection.

[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. Hot holding units are not allowed to re-heat food items; should either be done within the microwave or within the cook line. Recommend having coming hot to facility from the main kitchen and placed into larger hot holding units or microwave to re-heat the food that comes from the main kitchen.

[SA] Food products are being re-heated in the microwave.

Follow-up By
06/24/2026

K14 - 8 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: Multiple flies are landing on cutting boards and food contact surfaces at the time of inspection.

[CA] Food contacted surfaces must be maintained clean/sanitized at all times.

[SA] PIC moved all items to the 3-compartment sink to be wash, rinse, sanitized.

Follow-up By
06/24/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple flies noted around the kitchen area and around the hot holding boxes at the time of inspection.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Recommend working with pest control to eliminate the fly issue. Fly curtains can be installed in the entrances of buildings.

Follow-up By
06/24/2026

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Salsa	Prep table	40.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	
Tri-tip	Hot holding (warmer)	112.00 Fahrenheit	Re-heating violation.
Rice	Hot holding (steam table)	156.00 Fahrenheit	
Steak	Hot holding (steam table)	158.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Pico de gallo	Prep table	40.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	

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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 7/2/2026. 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: Joseph A.
Manager

Signed On: June 18, 2026