

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 FA0261422 - BURRITOS. TACOS Y MAS	Site Address 1295 E DUNNE AV 180, MORGAN HILL, CA 95037	Inspection Date 12/03/2024
Program PR0383359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BURRITOS, TACOS Y MAS IN	Inspection Time 12:30 - 13:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCOS SANCHEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/03/2024

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

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone located in the new reach-in refrigerator (rice 67F). According to staff, the rice was cooked yesterday. Staff did not fill out cooling log for the rice. [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours using rapid cooling techniques. [COS] PIC voluntarily discarded the rice.*

Follow-up By
12/06/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
rice	reach-in	67.00 Fahrenheit	cooked yesterday; improperly cooled
hot water	handwash sink	100.00 Fahrenheit	
salsa	reach-in	41.00 Fahrenheit	
birria	reach-in	41.00 Fahrenheit	
chicken	reach-in	41.00 Fahrenheit	
rice	reach-in	41.00 Fahrenheit	cooked today
carnitas	reach-in	59.00 Fahrenheit	cooked today; cooling

Overall Comments:

Follow-up inspection for cooling violation.

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 **12/17/2024**. 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: Marcos Sanchez
Owner
Signed On: December 03, 2024