

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 FA0207508 - BURRITO FACTORY #3		Site Address 2055 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 12/09/2024	
Program PR0304792 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BURRITO FACTORY INC		Inspection Time 14:35 - 15:50
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By OSCAR (M)	FSC Oscar Morfin 3/8/28		

Placard Color & Score
GREEN
94

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						S
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						S
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		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		X
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

No major violations were observed during this inspection.

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: Lacking goose neck faucet at warewash sink. Observed ONLY a spray nozzle in place, no means to keep nozzle in one compartment at a time. [CA] Provide gooseneck sprayer nozzle at warewash sink.

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. Found several single use containers of sour cream being reused for food storage in walk-in-cooler and 3 door upright freezer. [CA] Single use food container (e.g. sour cream) shall not be reused to store food.

2. Found 2 loose CO2 tank in small storage room. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Found broken cove based tile at mop sink. [CA] Replace broken cove based tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	1 door cold top (customer self-service)	41.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
rice	walk-in	48.00 Fahrenheit	process of cooling
beans	flat top	189.00 Fahrenheit	
diced tomatoes	2 door cold top	39.00 Fahrenheit	
blanco	walk-in	81.00 Fahrenheit	process of cooling
chicken	hot holding	157.00 Fahrenheit	
raw chicken	2 door cold top	40.00 Fahrenheit	
sour cream	2 door cold top	41.00 Fahrenheit	
chorizo	2 door cold top	41.00 Fahrenheit	
raw chicken	walk-in	39.00 Fahrenheit	
beverage	2 door sliding	40.00 Fahrenheit	
hot water	warewash (spray nozzle ONLY)/1-comp/mop sink	120.00 Fahrenheit	
shrimp	3 door upright freezer	27.00 Fahrenheit	
refried beans	hot holding	152.00 Fahrenheit	
tamales	2 door reach in	39.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
beans	walk-in	39.00 Fahrenheit	
beans	walk-in	56.00 Fahrenheit	process of cooling
diced ham	2 door cold top	39.00 Fahrenheit	
diced beef	flat top	174.00 Fahrenheit	
salsa	1 door cold top (customer self service)	41.00 Fahrenheit	
rice	hot holding	157.00 Fahrenheit	

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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 **12/23/2024**. 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: Oscar Morfin
Manager

Signed On: December 09, 2024