

**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**

<b>Facility</b> FA0207508 - BURRITO FACTORY #3		<b>Site Address</b> 2055 CAMDEN AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 08/21/2025	
<b>Program</b> PR0304792 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BURRITO FACTORY INC		<b>Inspection Time</b> 15:00 - 16:35
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> OSCAR (M), MARIA (C) & SIMON	<b>FSC</b> Oscar Morfin 3/8/28		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>82</b>
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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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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						
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				N
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed an employee outside of the food facility near exterior door. Observed employee walked back into kitchen with gloves on and was about to go cook immediately. The ONLY hand wash station in kitchen area is located at the fronts cooks line. Employee was directed to remove their gloves and wash their hands. Said employee washed hands with water only and went back to cooking. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee was directed to stop what they were doing again and wash their hands with soap and dry with single use paper towels.*

Follow-up By  
09/04/2025

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *Found a tray of tamales cooling in walk-in-cooler. Observed plastic wrap fully covering PHFs. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

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

**Inspector Observations:** *Measured water temperature holding at 85F at hand wash station in employee restroom. Final reading at 80F. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to rewash hands upon entering kitchen.*

Follow-up By  
09/04/2025

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:** *Found cooked rice stored in grocery bags. [CA] Discontinue storing PHFs in grocery bags, stored in approved food grade containers and/or bags.*

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

**Inspector Observations:** *1. Found broken coved based tile near mop sink. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

*2. Found missing floor tile under 1-compartment sink. [CA] Replace broken/missing floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Hot and cold water available.

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## Measured Observations

Item	Location	Measurement	Comments
shredded cheese	2 door cold top (L)	41.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
rice	walk-in	57.00 Fahrenheit	process of cooling
blanco	walk-in	40.00 Fahrenheit	
cooked pulled chicken	hot inserts	171.00 Fahrenheit	
shredded cheese	2 door reach in (L)	41.00 Fahrenheit	
refried beans	hot inserts	171.00 Fahrenheit	
diced tomatoes	2 door cold top (L)	40.00 Fahrenheit	
salsa	1 door cold top (self-service)	41.00 Fahrenheit	
chlorine	dish machine	0.00 PPM	not in use at time of inspection.
shrimp	3 door upright freezer	12.30 Fahrenheit	
water	handsink (RR)	85.00 Fahrenheit	final reading at 80F. SA-wash hands in kitchen.
sauce	stove top	152.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
beans	walk-in	39.00 Fahrenheit	
tamales	walk-in	85.00 Fahrenheit	process of cooling
sliced ham	2 door cold top (R)	39.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
rice	microwave	68.00 Fahrenheit	process of reheating
raw meat	2 door reach in (R)	41.00 Fahrenheit	
diced potatoes	2 door cold top (R)	39.00 Fahrenheit	

## Overall Comments:

***A follow-up inspection shall be conducted.***

***Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.***

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 **9/4/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Oscar Morfin  
 Manager

**Signed On:** August 21, 2025