

# 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><br>FA0209653 - BURRITO FACTORY #1                               |  | <b>Site Address</b><br>4750 ALMADEN EX 132, SAN JOSE, CA 95118 |                                          | <b>Inspection Date</b><br>12/17/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>80</b> </div> |  |                                           |
| <b>Program</b><br>PR0304330 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                | <b>Owner Name</b><br>BURRITO FACTORY INC |                                      | <b>Inspection Time</b><br>10:20 - 12:15 |                                                                                                                                                                |  |                                           |
| <b>Inspected By</b><br>ANABELLE GARCIA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                          | <b>Consent By</b><br>ANGIE VERA      |                                         |                                                                                                                                                                |  | <b>FSC</b> Edward Gutierrez<br>05/19/2025 |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        | 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     |        |     |     |     |
| 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                                                        | X   |     |
| 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                                                | X   |     |
| 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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|                                                                          |                                                         |                                  |
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| Program<br>PR0304330 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>BURRITO FACTORY INC                       | Inspection Time<br>10:20 - 12:15 |
| 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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Expired food handler certificate observed.**

**[CA] Ensure all food employees maintain a current food handler certificate at all times.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the back preparation refrigerator, raw pooled eggs stored in insert measured at 47F. Per operator, eggs were placed in preparation unit at 8am.**

**[CA] PHFs shall be held cold at 41°F or below.**

**[SA] Any remaining raw pooled eggs will be voluntarily discarded at 12pm.**

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

**Inspector Observations: 1) Hot water measured between 104-109F in the preparation sink, 3 composition sink, and janitorial sink.**

**2) Warm water at handwash sink in employee restroom measured at 88F.**

**[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. Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Handwash sink in back preparation area appears to be clogged and is draining slowly. No overflow observed.**

**[CA] Repair handwash sink and maintain in good condition.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw beef stored above ready to eat food in walk in cooler.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: No label observed on spray bottle.**

**[CA] Chemicals once removed from original container shall be labeled with common name.**

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

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**Inspector Observations:** *Bowl and spoon being used as scoops in bulk food containers.*

**[CA] Provide scoops with handles. Store scoops handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Multiple wet and soiled wiping cloths stored on counters.*

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine). Wiping cloths shall be free of food debris and visible soil.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item               | Location                        | Measurement       | Comments  |
|--------------------|---------------------------------|-------------------|-----------|
| refried beans      | steam table                     | 179.00 Fahrenheit |           |
| ambient            | prep unit (back)                | 39.00 Fahrenheit  |           |
| water              | employee restroom handwash sink | 88.00 Fahrenheit  |           |
| pico de gallo      | prep unit insert (front)        | 40.00 Fahrenheit  |           |
| sausage            | upright freezer                 | 10.00 Fahrenheit  | IR        |
| water              | janitorial sink                 | 104.00 Fahrenheit |           |
| beef barbacoa      | steam table                     | 189.00 Fahrenheit |           |
| ambient            | walk in cooler                  | 37.00 Fahrenheit  |           |
| water              | handwash sinks                  | 100.00 Fahrenheit |           |
| pork chile verde   | steam table                     | 138.00 Fahrenheit |           |
| water              | prep sink                       | 109.00 Fahrenheit |           |
| chlorine           | dishwasher                      | 50.00 PPM         |           |
| raw pooled eggs    | prep unit insert (back)         | 47.00 Fahrenheit  |           |
| cooked ground beef | prep unit (front)               | 39.00 Fahrenheit  |           |
| water              | 3 comp sink                     | 105.00 Fahrenheit |           |
| carne asada        | counter                         | 188.00 Fahrenheit | cook temp |
| raw shell eggs     | walk in cooler                  | 35.00 Fahrenheit  | IR        |

## 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 **12/31/2024**. 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: Angie Vera  
PIC  
Signed On: December 17, 2024