

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 10/07/2026
Program PR0383359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BURRITOS, TACOS Y MAS IN	Inspection Time 15:00 - 16:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By DIEGO SANCHEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
pico de gallo	food prep cold hold	41.00 Fahrenheit	
lengua	ice bath	97.00 Fahrenheit	
rice	ice bath	160.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
rice	hot hold	145.00 Fahrenheit	
beef	reach-in	40.00 Fahrenheit	
raw beef	drawer cooler	41.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
chicken	reach-in	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection; major violations have been corrected and no major violations observed during time of follow-up. Head chef mentioned that they will be purchasing a blast chiller to assist with rapid cooling. Facility must submit plan check application for blast chiller and associated electrical/plumbing changes.

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 **10/21/2026**. 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: Diego Sanchez
Manager

Signed On: October 07, 2026