

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 FA0258704 - IGUANAS BURRITOZILLA		Site Address 330 S 3RD ST A, SAN JOSE, CA 95112	Inspection Date 05/13/2025
Program PR0378916 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name IGUANAS BURRITOZILLA CO	Inspection Time 09:45 - 10:25
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ROBERTO CATALANA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/08/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 05/13/2025. See details below.

Cited On: 05/13/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially Hazardous food in the prep cooler were measured at 50°F. Per manager, the compressor of the unit went out and they will be replacing it with a like for like unit. Items were on an ice bath but they were in shallow 1/3 hotel pans. Food was placed on the ice baths at 9:00 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Foods were changed to deep 1/3 hotel pans to facilitate rapid cool down and temperature control.

Cited On: 05/08/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 05/13/2025

Minor Violations

Cited On: 05/08/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 05/13/2025

Measured Observations

Item	Location	Measurement	Comments
Pico de Gallo	Prep Cooler	50.00 Fahrenheit	
Meat	Upright Cooler	36.00 Fahrenheit	
Guacamole	Prep Cooler	50.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection for the routine inspection.

Observations:

K07: Potentially Hazardous food in the prep cooler were measured between 46-49. Per manager, the compressor of the unit went out and they will be replacing it with a like for like unit. Items were on an ice bath but they were in shallow 1/3 hotel pans. Foods were changed to deep 1/3 hotel pans to facilitate rapid cool down and temperature control.

K18: No reduced oxygen packaging was observed on site. Per manager they will be storing marinating meats in the black containers with lids.

K35: The upright cooler was maintaining temperatures at 36. The prep cooler was still in disrepair.

K48: Invoice has been remitted.

OFFICIAL INSPECTION REPORT

Facility FA0258704 - IGUANAS BURRITOZILLA	Site Address 330 S 3RD ST A, SAN JOSE, CA 95112	Inspection Date 05/13/2025
Program PR0378916 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name IGUANAS BURRITOZILLA CORP	Inspection Time 09:45 - 10:25

Continue to correct any and all pending violations.

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 **5/27/2025**. 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:

[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: Roberto Catalana
Manager
Signed On: May 13, 2025