

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212554 - EL AMIGO BURRITO		Site Address 4485 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 11/15/2024	
Program PR0305286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL AMIGO BURRITO INC		Inspection Time 10:15 - 11:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARICELA	FSC Jose Grimaldo 8/6/27		

Placard Color & Score
GREEN
80

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						
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		X			N
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	X	
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	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1) Black and white mold-like substance observed on the inside panel of the ice machine in contact with consumable ice. [CA] Frequently clean and sanitize the inside panels of the ice machine. [COS] Ice was removed from the ice machine into the sinks or used to create ice baths for food. Employee began to clean the ice machine.

2) Chlorine sanitizer at the dishwasher is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Employees will use the three compartment sink to manually sanitize equipment/utensils.

Minor Violations

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

Inspector Observations: Food Handler Cards for employees are not available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Repeat violation

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. At the steam table, chicken measured at 131F. In the walk-in cooler, carnitas, chicken, raw beef, and milk measured at 43-45F. On ice bath by the steam table, shredded cheese measured at 48F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F; if cold holding shall be held at or below 41F.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of black mold-like substance on fan guards located inside the walk-in cooler. [CA] Frequently clean nonfood contact surfaces to prevent accumulation of debris.

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: Ambient temperature of the walk-in cooler is measured at 44F. Per employee, the issue began a few hours ago and a technician was already contacted and scheduled to check on the unit later today. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. [SA] Potentially hazardous foods inside the unit was placed on ice until unit is repaired.

Follow-up By
11/18/2024

A follow-up inspection will be conducted to verify that violation is corrected by 11/18/24

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door is propped open at time of inspection. [CA] Keep back door closed when not in use to prevent entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw beef	Walk-in cooler	43.00 Fahrenheit	
Chicken	Cook top	180.00 Fahrenheit	
Rice	Walk-in cooler	83.00 Fahrenheit	
Cooked vegetables	Walk-in cooler	42.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Ice bath	48.00 Fahrenheit	
Pork	Walk-in cooler	42.00 Fahrenheit	
Rice	Steam table	138.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Walk-in cooler	44.00 Fahrenheit	
cheese	food prep unit insert	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Cut tomatoes	food prep unit insert	41.00 Fahrenheit	
Carnitas	Walk-in cooler	44.00 Fahrenheit	
ambient	Walk-in cooler	44.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 Fahrenheit	
Milk	Walk-in cooler	43.00 Fahrenheit	
Eggs	Food prep unit	41.00 Fahrenheit	
Chicken	Steam table	131.00 Fahrenheit	
Carne asada	Food prep unit	41.00 Fahrenheit	
Beans	Steam table	160.00 Fahrenheit	
sour cream	food prep unit insert	41.00 Fahrenheit	

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 **11/29/2024**. 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: Jose
Manager

Signed On: November 15, 2024