

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 FA0286073 - CALIFORNIA WET BURRITO	Site Address 336 E WILLIAM ST #1, SAN JOSE, CA 95112	Inspection Date 12/18/2024
Program PR0428915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CALIFORNIA WET BURRITO	Inspection Time 10:20 - 10:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By RAFAEL - OWNER

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/17/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/18/2024

Cited On: 12/17/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 12/18/2024

Cited On: 12/17/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 12/18/2024

Minor Violations

Cited On: 12/17/2024

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/18/2024

Cited On: 12/17/2024

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)

Compliance of this violation has been verified on: 12/18/2024

Cited On: 12/17/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Compliance of this violation has been verified on: 12/18/2024

Cited On: 12/17/2024

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Compliance of this violation has been verified on: 12/18/2024

Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sink	100.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	

Overall Comments:

This is a follow up inspection for the routine inspection conducted on 12/17/24 to verify compliance with major violations.

Observations:

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K05: Staff were observed properly washing their hands.

K06: All hand wash stations were fully stocked and functioning properly.

K13: No food was observed to be adulterated.

K14: The three compartment sink was set up to wash, rinse, and sanitize. Chlorine measured at 100 PPM.

K27: Rice was found stored in food grade ziploc bags. Eggs were observed to be placed on the bottom shelf, below any ready to eat foods or produce.

K30: Bulk foods were observed in containers with tight fitting lids.

K43: The restroom was found to be fully stocked.

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 **1/1/2025**. 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: Rafael Sanchez
Owner
Signed On: December 18, 2024