

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 FA0257073 - BURRITO FACTORY		Site Address 124 BLOSSOM HILL RD A, SAN JOSE, CA 95123	Inspection Date 08/05/2024
Program PR0375607 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GUTIERREZ, MARGARITA	Inspection Time 09:50 - 10:30
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By GABRIEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/01/2024

K05 - 8 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: 08/05/2024

Cited On: 08/01/2024

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

Compliance of this violation has been verified on: 08/05/2024

Minor Violations

Cited On: 08/01/2024

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

This violation found not in compliance on 08/05/2024. See details below.

Cited On: 08/01/2024

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

Compliance of this violation has been verified on: 08/05/2024

Measured Observations

Item	Location	Measurement	Comments
Ambient air	Preparation unit	38.00 Fahrenheit	
Diced tomatoes	Preparation unit	41.00 Fahrenheit	
Sour cream	Preparation unit	38.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 08/01/2024.

Major violations have been corrected. Preparation unit has been repaired. Continue to work on minor 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 **8/19/2024**. 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.

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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: Gabriel Herrera
Manager

Signed On: August 05, 2024