

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 12/23/2025		Placard Color & Score GREEN 90		
Program PR0383359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BURRITOS, TACOS Y MAS IN		Inspection Time 13:45 - 15:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By MARIA HERNANDEZ				FSC Marcos Sanchez 07/23/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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						S
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed potentially hazardous foods that were not properly cooled (see measured observations). [CA] Ensure PHF are rapidly and properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as frequent stirring, ice as an ingredient, ice baths, ice paddles, small portions and/or blast chiller. [COS] PIC voluntarily discarded PHFs.*

Follow-up By 12/30/2025

Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wet wiping rag on meat slicer. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
rice	reach-in cooler	46.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
shredded beef	reach-in cooler	47.00 Fahrenheit	
tomatoes	food prep cold hold	40.00 Fahrenheit	
rice	reach-in	59.00 Fahrenheit	
chicken	reach-in cooler	52.00 Fahrenheit	
shredded chicken	ice bath	122.00 Fahrenheit	cooling
shrimp	drawer cooler	38.00 Fahrenheit	
quat	3 comp sink	200.00 PPM	
shredded beef	steam table	136.00 Fahrenheit	
shredded chicken	reach-in	38.00 Fahrenheit	
rice	reach-in	45.00 Fahrenheit	
beef	reach-in freezer	12.00 Fahrenheit	
birria	reach-in cooler	47.00 Fahrenheit	
cheese	reach-in cooler	42.00 Fahrenheit	
raw shrimp	reach-in	46.00 Fahrenheit	just prepared
hot water	handwash sink	100.00 Fahrenheit	
raw beef	drawer cooler	41.00 Fahrenheit	
carnitas	reach-in	45.00 Fahrenheit	
pork	ice bath	88.00 Fahrenheit	cooling
carnitas	ice bath	86.00 Fahrenheit	cooling

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 **1/6/2026**. 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.

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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: Maria Hernandez
Owner

Signed On: December 23, 2025