

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 FA0288185 - WILLARD HICKS		Site Address 17280 MONTEREY RD 160, MORGAN HILL, CA 95031	Inspection Date 10/14/2026
Program PR0432145 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name WILLARD HICKS MORGAN H	Inspection Time 16:15 - 16:45
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By ALLAN CRUZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed potentially hazardous foods located in a food prep cold hold unit and an ice bath that measured in the temperature danger zone (see measured observations for list of items and temperatures).
[CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. Discontinue using ice baths for cold holding. [COS] PIC voluntarily discarded compromised PHFs during time of inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash	100.00 Fahrenheit	
cooked corn	food prep cold hold	49.00 Fahrenheit	
garlic in oil	food prep cold hold	49.00 Fahrenheit	
sour cream	ice bath	59.00 Fahrenheit	
crab cakes	food prep cold hold	50.00 Fahrenheit	
shredded cheese	food prep cold hold	49.00 Fahrenheit	
roasted garlic	food prep cold hold	49.00 Fahrenheit	

Overall Comments:

Limited inspection for major violation found during complaint investigation (CO0161124).

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 **10/28/2026**. 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.

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: Allen Cruz
Manager

Signed On: October 14, 2026