

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 FA0303550 - MOHI FARMS, INC		Site Address 90 E 3RD ST 50, MORGAN HILL, CA 95037		Inspection Date 07/30/2026		Placard Color & Score YELLOW 72		
Program PR0446065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MOHI FARMS, INC		Inspection Time 11:30 - 13:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ALEX				FSC Lance Ramhurst 09/18/2030

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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures					X		S
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				
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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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

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

Inspector Observations: No soap at bar handwash station. [CA] Ensure handwash stations are stocked with soap and paper towels at all times. [COS] Employee refilled soap dispenser during time of inspection .

Follow-up By
08/04/2026

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

Inspector Observations: Observed potentially hazardous foods located in the food prep cold hold unit adjacent to the pizza oven to measure in the temperature danger zone (cooked beets 52F-54F) and in the display case (quiche 73F). Per PIC, the beets were placed into the unit from the walk-in cooler at approximately 8:15am and the quiche in the display case at 7:30am. [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 to properly cold hold at 41F or below. [SA/COS] PIC time-marked the cooked beets to be used within 4 hours (discard at 12:15pm). PIC voluntarily discarded the quiche at 11:30am.

Follow-up By
08/04/2026

Minor Violations

K14 - 3 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: Hot water in bar warewash machine measured at 154F for the final rinse cycle. [CA] Ensure hot water measures at a minimum of 160F for mechanical warewash machines.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed gnats in bar area and kitchen warewash area. [CA] Eliminate vermin from facility; recommend working with professional pest control.

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: Observed broken glass on mats where wine and water glasses are stored. [CA] Remove/clean broken glass and keep areas free of physical contaminants.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed brown staining on ceiling and walls above pizza ovens and dust on the fan. [CA] Clean fan, replace or paint ceiling panels white and monitor for ventilation issues. If equipment is having ventilation issues, facility must relocate pizza oven to under a Type 1 hood.

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: Observed open cup of orange juice on lid of ice bin in the bar area. [CA] Keep employee beverages covered and stored away from food prep and food storage areas.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
lox	drawer cooler	42.00 Fahrenheit	
cooked beets	food prep cold hold	52.00 Fahrenheit	52F-54F
hot water	food prep sink	120.00 Fahrenheit	
quiche	display case	73.00 Fahrenheit	
melon salad	food prep surface (in ice bath)	42.00 Fahrenheit	
ambient	walk-in freezer	-1.00 Fahrenheit	
gorgonzola cheese	food prep cold hold	42.00 Fahrenheit	
rice	hot hold	165.00 Fahrenheit	
liquid egg	next to cookline in ice bath	46.00 Fahrenheit	
red sauce	food prep cold hold	35.00 Fahrenheit	
hot water	bar warewash machine	154.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
sliced cherry tomatoes	food prep cold hold	53.00 Fahrenheit	
butter chicken	walk-in cooler	37.00 Fahrenheit	
hot water	kitchen warewash machine	159.00 Fahrenheit	
shredded cheese	food prep cold hold	38.00 Fahrenheit	
cooked mushroom sauce	hot hold	161.00 Fahrenheit	
milk	lowboy cooler	39.00 Fahrenheit	
milk	food prep surface near coffee station	45.00 Fahrenheit	infrared

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 **8/13/2026**. 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: Alfonso Castillo
Manager

Signed On: July 30, 2026