

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 FA0287149 - BURGER KING | Site Address 1107 COCHRANE RD, MORGAN HILL, CA 95037 | Inspection Date 05/23/2024 |
| Program PR0430697 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name CHARCAJIT GHAI | Inspection Time 14:45 - 15:15 |
| Inspected By MINDY NGUYEN | Inspection Type FOLLOW-UP INSPECTION | Consent By RICARDO |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|---------------|----------------------|------------------|----------|
| TOMATOES, HAM | WALK-IN REFRIGERATOR | 36.00 Fahrenheit | |

Overall Comments:

This was a follow-up inspection to the routine inspection that was conducted on February 17, 2024. The major violations were observed to have been corrected as follows:

- 1. Potentially hazardous foods in the walk-in refrigerator were measured to be below 36F.*
- 2. Foods marked under TPHC were correctly time marked with a sticker indicating the discard time.*
- 3. Did not observe any potential food contamination in the walk-in refrigerator.*

The placard was changed to GREEN.

Joint inspection with Gina Stiehr.

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 **6/6/2024**. 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.

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: Ricardo
Store Manager
Signed On: May 23, 2024