

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 FA0256387 - MORTON'S THE STEAKHOUSE		Site Address 170 S MARKET ST 100, SAN JOSE, CA 95113	Inspection Date 10/17/2025
Program PR0374409 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name MORTON'S OF CHICAGO/SA	Inspection Time 14:35 - 15:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CHINEDU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/16/2025

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

Compliance of this violation has been verified on: 10/17/2025

Cited On: 10/16/2025

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 10/17/2025

Minor Violations

Cited On: 10/16/2025

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/17/2025

Cited On: 10/16/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 10/17/2025

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection to verify compliance with major violations.

All major violations have been corrected.

K06: The bar has both soap and paper towels.

K08: TPHC guideline was filled out and approved.

K14: The dishwasher has been repaired. Chlorine measured at 50 PPM

K21: Hot water at the customer restrooms reached a minimum of 100F.

Continue to correct any and all pending 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 **10/31/2025**. 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: Chinedu
Executive Chef

Signed On: October 17, 2025