

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 03/10/2026		Placard Color & Score GREEN 89		
Program PR0432145 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WILLARD HICKS MORGAN H		Inspection Time 15:00 - 16:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By KEVIN LAGUNAS				FSC Allan Cruz 03/23/2028

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				N
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		
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		
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

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

Inspector Observations: *Observed potentially hazardous food located in an ice bath at the garnish station that measured in the temperature danger zone (sour cream 57F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue using ice baths for cold holding PHFs. [COS] PIC had staff voluntarily discard sour cream.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *One handwash station in the kitchen area did not have soap. Basins of bar handwash stations were full of dirty dishes and not easily accessible. [CA] Ensure all handwash stations are stocked with soap and paper towels at all times. Keep handwash stations clear and accessible at all times. [COS] Staff cleared handwash stations and stocked soap at the handwash station that was missing soap.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
demi glace	walk-in cooler	38.00 Fahrenheit	
raw shell egg	reach-in	43.00 Fahrenheit	infrared
milk	reach-in	43.00 Fahrenheit	infrared
hot water	3 comp sink	120.00 Fahrenheit	
demi glace	hot hold	165.00 Fahrenheit	
cheese bread	walk-in cooler	41.00 Fahrenheit	
braised short rib	walk-in cooler	41.00 Fahrenheit	
cut cherry tomatoes	food prep cold hold	41.00 Fahrenheit	
mushroom	food prep cold hold	39.00 Fahrenheit	
goddess vinaigrette	food prep cold hold	43.00 Fahrenheit	
hot water	warewash machine	159.00 Fahrenheit	
sour cream	ice bath	57.00 Fahrenheit	
cream	reach-in	39.00 Fahrenheit	infrared
fries	cooling rack	66.00 Fahrenheit	cooling for 1.5 hours
short rib	hot hold	165.00 Fahrenheit	
candied bacon	walk-in cooler	41.00 Fahrenheit	
chlorine	bar warewash	50.00 PPM	
pasta	walk-in cooler	41.00 Fahrenheit	
mozzarella cheese	walk-in cooler	43.00 Fahrenheit	infrared
blue cheese olive	lowboy cooler at bar	37.00 Fahrenheit	
cream	food prep cold hold	40.00 Fahrenheit	
pasta	food prep cold hold	41.00 Fahrenheit	
ribs	reach-in freezer	6.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

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 **3/24/2026**. 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: Allan Cruz
Manager
Signed On: March 10, 2026