

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 04/11/2026		Placard Color & Score GREEN 95		
Program PR0374409 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MORTON'S OF CHICAGO/SA		Inspection Time 16:00 - 17:50			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By CHINEDU NNOKA				FSC Chinedu Nnoka 03/30/2027

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				S
K07	Proper hot and cold holding temperatures	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		S
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

**The hand sink at the middle of the front cook line was lacking a paper towel dispenser. [corrective action action]
Install a paper towel dispenser near this hand sink.**

Note: Additional hand sink at the cook line that was fully stocked was available.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed opened bags of pasta in the dry storage room. [corrective action] Once bags are opened, transfer contents to a food container with tight lid.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pasteurized eggs	walk-in cooler	31.00 Fahrenheit	
caesar dressing	prep unit (salad)	37.00 Fahrenheit	
hot water	prep sink	135.00 Fahrenheit	
hot water	3-compartment sink	130.00 Fahrenheit	
pork shank (cooked)	reach-in freezer (across wine walk-in cooler)	10.00 Fahrenheit	
mashed potatoes	steam table	150.00 Fahrenheit	
cream spinach	prep unit (saute)	38.00 Fahrenheit	
lobster bisque	food warmer	175.00 Fahrenheit	
chlorine sanitizer	dishwasher (bar)	50.00 PPM	
meat balls	walk-in cooler	38.00 Fahrenheit	Cooked today after 12 PM
beef steak	undercounter cooler @ front cook line	39.00 Fahrenheit	
equipment surface	from dishwasher (kitchen)	160.00 Fahrenheit	
cheesecake	undercounter cooler (dessert)	40.00 Fahrenheit	
quat sanitizer	sanitizer bucket @ front cook line	200.00 PPM	
lobster tail	reach-in cooler @ front cook line	34.00 Fahrenheit	
quat sanitizer	from dispenser	200.00 PPM	
hollandaise sauce	steam table	120.00 Fahrenheit	On TPHC. Digital timer was used to monitor time
sea bass	cold drawer	40.00 Fahrenheit	
shredded cheese	prep unit (saute)	37.00 Fahrenheit	
chicken	2-door reach-in freezer @ back kitchen	-7.00 Fahrenheit	
potsticker	reach-in freezer @ front cook line	7.00 Fahrenheit	

Overall Comments:

Reviewed most recent Ecolab pest control report dated 04/06/2026. Report noted no rodent or cockroach activity.

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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 **4/25/2026**. 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: Chinedu Nnoka
Chef
Signed On: April 11, 2026