

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 04/23/2026
Program PR0432145 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name WILLARD HICKS MORGAN H	Inspection Time 13:00 - 14:30
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By PERLA RICO

Placard Color & Score

GREEN
N/A

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 that measured in the temperature danger zone located on a cooling rack (baked potatoes 64F) and in the food prep cold hold unit (steak 48F). Per employees, the baked potatoes were from last night and were supposed to be discarded. The cooling rack was in the walk-in cooler until recently when it was pulled out to cool other cooked items. The vacuumed sealed steaks were stored vertically in the food prep cold hold unit (upper half measured at 48F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. Discontinue leaving food out that is not being diligently prepared. Store steaks below chill line. [COS] PIC voluntarily discarded the 8 baked potatoes and relocated the steaks from the food prep cold hold unit to the walk-in cooler to rapidly cool.

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 for final rinse cycle in the high temp dish machine measured at 156F. [CA] Ensure hot water for final rinse measures at a minimum of 160F.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp	120.00 Fahrenheit	
steak	walk-in cooler	36.00 Fahrenheit	
crab cake	walk-in cooler	36.00 Fahrenheit	
cooked brussel sprouts	food prep cold hold	41.00 Fahrenheit	
assorted cheese	walk-in cooler	36.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
steak	reach-in freezer	2.00 Fahrenheit	
cooked mushrooms	cooling rack	72.00 Fahrenheit	
crab cake	food prep cold hold	37.00 Fahrenheit	
sour cream	ice bath prep line	41.00 Fahrenheit	
cheese break	walk-in cooler	40.00 Fahrenheit	
sour cream	reach-in	37.00 Fahrenheit	
mashed potatoes	steam table	145.00 Fahrenheit	
steak	steam table	149.00 Fahrenheit	
cheesecake	walk-in cooler	36.00 Fahrenheit	
corn	food prep cold hold	48.00 Fahrenheit	
baked potatoes	cooling rack	64.00 Fahrenheit	Per PIC, the potatoes were from last night and were on the cooling rack in the walk-in cooler until the whole rack was pulled out recently for cooling other items
hot water	warewash machine	156.00 Fahrenheit	

Overall Comments:

Limited inspection conducted due to violations incurred during foodborne illness investigation.

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Facility FA0288185 - WILLARD HICKS	Site Address 17280 MONTEREY RD 160, MORGAN HILL, CA 95037	Inspection Date 04/23/2026
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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 **5/7/2026**. 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: Perla Rico
Shift Lead

Signed On: April 23, 2026