

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 FA0203238 - MAMA MIA'S IN MORGAN HILL		Site Address 275 E DUNNE AV, MORGAN HILL, CA 95037		Inspection Date 08/20/2026		Placard Color & Score RED 68		
Program PR0307874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VENETO RESTAURANT GRO		Inspection Time 13:45 - 17:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By DAMIEN RODRIGUEZ				FSC Jorge Aguirre 03/10/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			N
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		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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0203238 - MAMA MIA'S IN MORGAN HILL	Site Address 275 E DUNNE AV, MORGAN HILL, CA 95037	Inspection Date 08/20/2026
Program PR0307874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VENETO RESTAURANT GROUP, INC.	Inspection Time 13:45 - 17:15
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 foods that measured in the temperature danger zone located in the food prep cold hold unit (brushetta 52F, dressing with cheese 47F, chopped tomatoes 44F, cheese 44F, raw chicken 47F, shrimp 48F), on a food prep surface (garlic in oil 78F). [CA] Keep PHF at proper cold holding temp (41F or below) or hot holding at 135F or above. Repair, adjust or replace units if necessary. [COS] PIC voluntarily discarded the PHFs that were compromised longer than 4 hours.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed adulteration in the following foods (ants on bread, fruit flies in 2 alcohol bottles). [CA] Keep food in good condition and unadulterated. [COS] PIC voluntarily discarded the adulterated food.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed fresh and dried rodent droppings throughout the facility including bar area, front pizza prep area, under mechanical dishwasher, on drainboard of dishwasher, in back dry storage (under racks, on can racks, and on top of bulk bins and lids), in side bar area. Observed one cockroach on trap in side bar area. [CA] Eliminate vermin from facility; work with professional/licensed pest control.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed cutting board to be in disrepair- deep grooves and black mold like substance. [CA] Replace cutting board and keep in good condition.

Observed paint brush in oil. [CA] Use food grade equipment for food preparation.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed linen napkin in direct contact with fennel in the food prep cold hold unit. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed employee beverage on food prep surface (open). [CA] Keep employee beverages covered and away from food prep or food storage areas.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed cracks and crevices in ceiling tiles, walls, and floor tile. [CA] Repair/seal cracks and crevices to eliminate potential vermin harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0203238 - MAMA MIA'S IN MORGAN HILL	Site Address 275 E DUNNE AV, MORGAN HILL, CA 95037	Inspection Date 08/20/2026
Program PR0307874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VENETO RESTAURANT GROUP, INC.	Inspection Time 13:45 - 17:15

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Bar Mechanical Warewash	50.00 PPM	
Ground beef patty	Walk in	25.00 Fahrenheit	
Hot water	Handwash	100.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
raw Chicken breast	Food prep cold hold	47.00 Fahrenheit	
Chlorine	Mechanical Warewash	50.00 PPM	
House made dressing with cheese	Front prep cold hold	47.00 Fahrenheit	
Garlic oil	Front plating area	78.00 Fahrenheit	Garlic oil (PHF) was plated prematurely and left out at ambient temperature
Pepporoni	Walk in	28.00 Fahrenheit	
Bruschetta	Food prep cold hold	52.00 Fahrenheit	Bruschetta was double stacked in a bowl on top of metal inserts
Artichokes	Front prep cold hold	45.00 Fahrenheit	
Chopped tomatoes	Front prep cold hold	44.00 Fahrenheit	
Hot water	Prep sink Kitchen	120.00 Fahrenheit	
Sausage	Front prep cold hold	43.00 Fahrenheit	
Shrimp	Food prep cold hold	48.00 Fahrenheit	
Cheese	Front prep cold hold	44.00 Fahrenheit	

Overall Comments:

- 1. Observed Vermin: Documented in the following areas: Observed fresh and dried rodent droppings in bar area, side bar, food prep area, kitchen area, dishwasher area, dry storage area.**
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Elizabeth Tobin.**
- 4. Notification: The person in charge during inspection, Damien, has been informed that the facility must close immediately.**

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/3/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0203238 - MAMA MIA'S IN MORGAN HILL	Site Address 275 E DUNNE AV, MORGAN HILL, CA 95037	Inspection Date 08/20/2026
Program PR0307874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VENETO RESTAURANT GROUP, INC.	Inspection Time 13:45 - 17:15

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: Damien Rodriguez
Manager
Signed On: August 20, 2026