

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 FA0303550 - MOHI FARMS, INC		Site Address 90 E 3RD ST 50, MORGAN HILL, CA 95037	Inspection Date 09/10/2026
Program PR0446065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MOHI FARMS, INC	Inspection Time 16:00 - 17:30
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By ALFONSO CASTILLO	

Placard Color & Score

YELLOW
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 above required cold holding temperatures in pizza prep cooler (sliced tomatoes at 55°F, cooked squash 55-59°F, cooked beets 56°F, burrata cheese 44°F). Per PIC, PHF items were placed in prep cooler at 10-11:00 AM, more than 4 hours before inspection.

[CA] PHF must be held at 41°F or below.

[COS] PHF items were voluntarily condemned and discarded.

Follow-up By
09/15/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Observed containers of raw butter being offered for sale without the required warning label.

[CA] Raw milk and raw milk products must bear have a warning label that complies with 17 CCR 11380. Raw Milk and raw milk products shall bear the following warning on the principal display panel or panels of the label:

WARNING

Raw (unpasteurized) milk and raw milk dairy products may contain disease-causing micro-organisms. Persons at highest risk of disease from these organisms include newborns and infants; the elderly; pregnant women; those taking corticosteroids, antibiotics or antacids; and those having chronic illnesses or other conditions that weaken their immunity.

(b) The warning shall appear within a heavy borderline in a color sharply contrasting to that of the background. The signal word "WARNING" shall appear in capital letters of ten point type or greater. The remaining text of the warning shall be printed in capital letters of six point type or greater. All characters in the warning message shall be in a sans serif type style.

(c) For purposes of this section, the following definitions shall apply:

(1) "[R]aw" means unpasteurized;

(2) "[R]aw milk product" means any food which contains raw milk, and shall include, but not be limited to, cheese (except when ripened or cured at least 60 days pursuant to sections 37975 and 38001 of the Food and Agricultural Code), cream, butter and kefir.

(d) Raw milk or raw milk products packaged in recyclable glass containers which are sold only at the location where the raw milk or raw milk product is produced (including containers which are delivered directly from the point of production to a retail customer by agents or employees of the production facility), and which have a principal display panel only on the container cap, may instead have attached to the container a tag containing the warning message set forth in subsection (a), provided that the tag will stay attached to the container and remain readable under customary conditions of storage and transportation, excluding intentional removal after purchase by, or delivery to, the retail customer. The tag shall be attached in a conspicuous location on the container. The warning message portion of the tag shall be subject to all other requirements of this section. The tag may, to the extent authorized by law, contain any other information desired by the production facility. For purposes of this subsection, a "tag" can be of any shape, material, and design, so long as the warning message is conspicuous and easily readable.

(e) Any raw milk or raw milk product which does not bear a label meeting the requirements of this section is misbranded.

(f) This section does not apply to raw milk and raw milk products produced and packaged before February 21, 1991.

Follow-up By
09/15/2026

[COS] Containers of raw butter were impounded until proper label could be provided.

Minor Violations

No minor violations were observed during this inspection.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beet humus	Pizza Prep Cooler - Right Side	36.00 Fahrenheit	
Burrata cheese	Pizza Prep Cooler - Right Side	44.00 Fahrenheit	
Cooked beets	Pizza Prep Cooler - Left Side	56.00 Fahrenheit	
Garlic sauce	Pizza Prep Cooler - Right Side	35.00 Fahrenheit	
Sliced tomatoes	Pizza Prep Cooler - Left Side	55.00 Fahrenheit	
Cooked squash	Pizza Prep Cooler - Left Side	59.00 Fahrenheit	55-59°F

Overall Comments:

Limited inspection conducted due to major violation found during foodborne illness investigation. Joint inspection by Crystal Grippin and Gina Stiehr.

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 **9/24/2026**. 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.

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: Alfonso Castillo
Manager
Signed On: September 10, 2026