

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 FA0307997 - CURA VERA		Site Address 17395 MONTEREY ST, MORGAN HILL, CA 95037		Inspection Date 01/20/2026		Placard Color & Score GREEN 85		
Program PR0451614 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DJT ENTERPRISES, LLC		Inspection Time 14:00 - 15:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By DIEGO MARTINEZ				FSC Jose Garcia 08/10/2026

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				
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			X				S
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				
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee to move garbage can with hands and begin to prep food. Employee was instructed to wash hands prior to preparing food. [CA] Ensure employees are properly washing hands in between tasks that can cause contamination.

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

Inspector Observations: Observed bottle of soap next to handwash station; permanent dispenser not working. [CA] Ensure soap is supplied in a working, permanent dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed a potentially hazardous food located in an ice bath and measured in the temperature danger zone (aioli 49F). [CA] Discontinue use of ice baths for cold holding; use refrigerator.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed several potentially hazardous foods that were cooling in deep containers and covered with plastic wrap. Per PIC the PHFs have been cooling between 30-60 minutes. [CA] Ensure PHFs are cooled in shallow or flat pans/containers. Keep PHFs loosely covered or uncovered until fully cooled to 41F.

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: Chlorine in warewash machine measured at 10ppm. [CA] Ensure chlorine in warewash machine measures at 50ppm. Conduct manual warewashing until mechanical warewash machine can be repaired.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
potato puree	food prep cold hold	39.00 Fahrenheit	
aioli	ice bath	39.00 Fahrenheit	
cooked brussel sprouts	reach-in cooler	62.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chicken	lowboy cooler	36.00 Fahrenheit	
braised short rib	cookline	182.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked onions	reach-in cooler	70.00 Fahrenheit	
chlorine	warewash machine	10.00 PPM	
shrimp	drawer cooler	33.00 Fahrenheit	
ice cream	lowboy freezer	2.00 Fahrenheit	
cooked chicken	food prep surface	114.00 Fahrenheit	cooling 1 hour per PIC
braised short rib	hot hold	165.00 Fahrenheit	
cooked potatoes	reach-in cooler	58.00 Fahrenheit	

Overall Comments:

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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 2/3/2026. 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.

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: Diego Martinez
Head Chef
Signed On: January 20, 2026