

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 FA0203220 - REGION MARKET - TAQUERIA		Site Address 225 W MAIN AV, MORGAN HILL, CA 95037	Inspection Date 05/06/2025
Program PR0413373 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EMPRESAS MENDEZ MERAZ	Inspection Time 15:30 - 16:30
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By LORENZO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed prepackaged cooked potentially hazardous foods located in the grab n go cooler that measured in the temperature danger zone (rice 46F). Per PIC, rice was done cooking 2 hours ago. [CA] Ensure PHFs are properly cooled from 135F to 70F in 2 hours and from 70F to 41F within 4 hours. Use rapid cooling techniques discussed. [COS] PIC had staff put the front row of rice back into the walk-in cooler to cool all the way down to 41F or less.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
milk	walk-in cooler	39.00 Fahrenheit	
rice	grab n go cooler	46.00 Fahrenheit	

Overall Comments:

Limited inspection based off complaint of improper cooling. Owner said rice and beans are cooked in the taqueria and cooled on cookie sheets in the walk-in cooler. Once the rice and beans reach 41F, they are packaged and put into the grab n go cooler. PIC will have staff put the packaged containers back into the walk-in cooler to cool all the way down to 41F before putting into the grab n go cooler.

Discussed cooling process and possible bbq/roasters.

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 **5/20/2025**. 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: Lorenzo
Owner
Signed On: May 06, 2025