

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 FA0203139 - TRAIL DUST BBQ		Site Address 17240 MONTEREY RD, MORGAN HILL, CA 95038	Inspection Date 04/08/2026
Program PR0306638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name INGRAM, ERIC R	Inspection Time 15:15 - 15:45
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By LINDSEY BUFORD	

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 foods located in the reach-in cooler that measured in the temperature danger zone (brisket 52F and tri tip 46F). The brisket was cooked and cooled the day before and recently portioned/wrapped. The tri tip was labeled 4/2/26. Observed the refrigerator to be really full and the door to not fully shut when closed softly. [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. Minimize preparation time by preparing in smaller batches. Recommend reorganizing refrigerator contents so that the doors fully close. [COS] PIC voluntarily discarded bin full of tri tip.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
beans	hot hold	135.00 Fahrenheit	
tri tip	3 door reach-in cooler	46.00 Fahrenheit	labeled 4/2/26
brisket	3 door reach-in cooler	52.00 Fahrenheit	prepared today
baked potatoes	hot hold	171.00 Fahrenheit	
chicken	walk-in cooler	35.00 Fahrenheit	
tri tip	cook temp	151.00 Fahrenheit	
chicken	hot hold	136.00 Fahrenheit	
macaroni	hot hold	141.00 Fahrenheit	
tri tip	hot hold	135.00 Fahrenheit	
brisket	cook temp	179.00 Fahrenheit	
brisket	hot hold	148.00 Fahrenheit	
chicken	3 door reach-in cooler	42.00 Fahrenheit	
brisket	walk-in cooler	35.00 Fahrenheit	
chicken	cook temp	170.00 Fahrenheit	
tri tip	walk-in cooler	36.00 Fahrenheit	

Overall Comments:

Limited inspection related to foodborne illness CO0159312.

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 **4/22/2026**. 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.

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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: Lindsey Buford

Manager

Signed On: April 08, 2026