

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 10/24/2025
Program PR0413373 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EMPRESAS MENDEZ MERAZ	Inspection Time 15:00 - 16:00
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By VALERIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the only handwash sink at taqueria.

[Corrective Action] Ensure paper towels are always available to properly dry hands after handwashing.

[Corrected on Site] Employee refilled the paper towel dispenser.

Minor Violations

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

Inspector Observations:

Guacamole, salsa, pico de gallo were measured at 45 degrees Fahrenheit in the cold well.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Cooked rice was observed very close to the handwash sink.

[Corrective Action] Re-locate rice to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed employee washing utensils in the food prep sink. Supervisor stated that the washed utensils will be sanitized in the 3 compartment sink.

[Corrective Action] Discontinue washing utensils in the food prep sink. The food prep sink shall only be used for food preparation.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
beef steak	walk-in cooler	37.00 Fahrenheit	meat department
beef steak	metal container on skillet	145.00 Fahrenheit	
rice	steam table	160.00 Fahrenheit	
guacamole, salsa, pico de gallo	cold well	45.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
refried beans	steam table	163.00 Fahrenheit	

Overall Comments:

A limited inspection was conducted in conjunction with a foodborne illness investigation.

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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 **11/7/2025**. 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: Valeria Cejas
Manager
Signed On: October 24, 2025