

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 FA0203155 - SINALOA CAFE		Site Address 17535 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 08/14/2026		Placard Color & Score RED 67		
Program PR0300835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name A & D RESTAURANT GROUP		Inspection Time 13:30 - 16:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By POPYS ARTEAGA				FSC

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						S
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0203155 - SINALOA CAFE	Site Address 17535 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 08/14/2026
Program PR0300835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name A & D RESTAURANT GROUP INC	Inspection Time 13:30 - 16:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *No paper towels at bar handwash sink in bar area. Handwash dispenser near cookline was empty with a roll nearby. [CA] Ensure handwash sinks are stocked with soap and paper towels at all times. [COS] PIC refilled dispensers during time of inspection.*

Follow-up By
08/17/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone located in standing water in the food prep sink basin (raw shrimp 69F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. [SA] PIC put the shrimp in the walk-in cooler to cool back down to 41F.*

Follow-up By
08/17/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed fresh rodent droppings under warewash machine in kitchen area, a few droppings along walls/in corners, and in the far corner of the bar area. [CA] Eliminate vermin from facility; use professional pest control (follow instructions listed in comments), and set up 20-30 monitoring traps.*

Follow-up By
08/17/2026

1. **Observed Vermin:** Documented in the following areas: Fresh rodent droppings under kitchen warewash machine, along walls and corners, and in far corner of bar area.
2. **Photographs:** Taken for documentation purposes.
3. **Supervisor Notified:** Elizabeth Tobin.
4. **Notification:** The person in charge during inspection, Elmer, has been informed that the facility must close immediately.

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: *Observed large containers cooling foods in an ice bath. Ice was not at the same level as the cooling food (beans, salsas, sauces, etc). [CA] Ensure PHFs are properly cooled with rapid cooling methods such as frequent stirring, ice baths (with ice the same level as the food), ice paddles, smaller portions, and/or blast chiller.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed raw shrimp thawing in standing water in the food prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed cooking range that was not fully covered by hood with a 6" overhang. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

OFFICIAL INSPECTION REPORT

Facility FA0203155 - SINALOA CAFE	Site Address 17535 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 08/14/2026
Program PR0300835 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 3 - FP14	Owner Name A & D RESTAURANT GROUP INC	Inspection Time 13:30 - 16:00

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed several soiled wiping cloths on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken	walk-in cooler	42.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
raw shell egg	food prep cold hold	47.00 Fahrenheit	
raw shrimp	food prep sink	69.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
raw shrimp	drawer cooler	40.00 Fahrenheit	
shredded chicken	hot hold	179.00 Fahrenheit	
ground beef	freezer	14.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
beans	ice bath (cooling)	111.00 Fahrenheit	

Overall Comments:

- 1. Observed Vermin:** Documented in the following areas: Fresh rodent droppings under kitchen warewash machine, along walls and corners, and in far corner of bar area.
- 2. Photographs:** Taken for documentation purposes.
- 3. Supervisor Notified:** Elizabeth Tobin.
- 4. Notification:** The person in charge during inspection, 1. Observed Vermin: Documented in the following areas: Fresh rodent droppings under kitchen warewash machine, along walls and corners, and in far corner of bar area.
- 2. Photographs:** Taken for documentation purposes.
- 3. Supervisor Notified:** Elizabeth Tobin.
- 4. Notification:** The person in charge during inspection, Popys Arteaga, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/28/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0203155 - SINALOA CAFE	Site Address 17535 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 08/14/2026
Program PR0300835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name A & D RESTAURANT GROUP INC	Inspection Time 13:30 - 16:00

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

2.1

Received By: Popys Arteaga
Manager
Signed On: August 14, 2026