

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 FA0203256 - MARGARITA'S BAR & GRILL		Site Address 411 VINEYARD TOWN CENTER, MORGAN HILL, CA		Inspection Date 07/18/2025	
Program PR0303133 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MRB USA ENTERPRISES LLC		Inspection Time 11:15 - 13:15
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By MARGARITA RAMIREZ	FSC Locio Arciniega 05/13/2028		

Placard Color & Score
RED
83

	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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
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

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

Inspector Observations: *Observed fresh rodent droppings on top of keg refrigerators in bar area, in the dry storage area on the floors and on top of cans, in the mop sink/water heater room, and in various corners of the facility. Observed one live cockroach in a trap under the warewash machine and a dying cockroach on its back under the food prep table. Also observed approx 20-30 dead cockroaches in the dry storage room. [CA] Eliminate pests from facility. Deep clean facility and work with a professional/licensed pest control company. Remove evidence of cockroaches and rodents, seal gaps and holes, set approximately 30 monitoring traps and leave them in place until follow-up inspection. Clean and sanitize food prep surfaces and cans with diluted bleach solution (100ppm)*

Follow-up By
07/21/2025

Observed numerous fruit flies in bar area. [CA] Recommend working with professional pest control to eliminate fruit flies.

Minor Violations

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located in food prep cold hold units (sliced tomatoes 49F, pico de gallo 48F). Per PIC, the PHFs were recently prepared and loaded into the units. [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. Discontinue prepping PHFs and putting directly into food prep cold hold units; cool down in walk-in cooler or reach-in cooler to 41F prior to loading into food prep cold hold unit. [COS] PIC put PHFs into walk-in cooler.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed bucket of potatoes on floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed clean lids stored in a container with dirty/cloudy water. [CA] Store clean equipment in a clean container. Clean and sanitize lids.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed holes, gaps and a missing ceiling panel in ceiling. [CA] Minimize/seal/replace panels were needed.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sour cream	food prep cold hold	40.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
rice	steam table (hot hold)	141.00 Fahrenheit	
menudo	reach-in freezer	7.00 Fahrenheit	
tongue	walk-in cooler	42.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
tacos	drawer cooler	35.00 Fahrenheit	
rice	walk-in cooler	42.00 Fahrenheit	
chicken soup	reach-in cooler	42.00 Fahrenheit	
tomatoes	food prep cold hold	49.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
rice	cooling rack	105.00 Fahrenheit	105F-128F
broth	ice bath	86.00 Fahrenheit	
churro	freezer	18.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	
chlorine	warewash machine	50.00 PPM	
hot water	food prep sink	120.00 Fahrenheit	
pico de gallo	food prep cold hold	48.00 Fahrenheit	
chlorine	warewash	50.00 PPM	

Overall Comments:

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 **8/1/2025**. 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.

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.

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: Margarita Ramirez
Owner

Signed On: July 18, 2025