

**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 FA0261209 - SARA'S GOURMET SHACK		Site Address 16500 CONDIT RD, MORGAN HILL, CA 95037	Inspection Date 02/17/2026
Program PR0383012 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HESHMATI, SARA	Inspection Time 10:15 - 11:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ABBY CONWAY	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This is a follow up inspection to verify that all major violations mentioned on 12/15/25 inspection report have been addressed. Major violations have been addressed and found within compliance:*

*- K13: Food in good condition, safe, unadulterated. All food within the facility has been disposed of properly. No food within the facility at the time of inspection.*

*- K23: No rodents, insects, birds, or animals. No evidence of vermin within the facility at the time of inspection.*

*- K49: Permits available. Facilities has decided to add a new vendor within the space. Current food permit will be closed out and a new permit will have to be obtained by new owners when they decide to take over ownership of business. Per PIC, they plan on taking over around (March 2026).*

*- Some holes are noted around the old soda lines in the ceiling and wall. Seal holes properly.*

*- A gap is still noted in the pass through window section of the facility. Seal the window section properly.*

*Continue on working on all other violations mentioned on 12/15/25*

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 **3/3/2026**. 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.

**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: Abby Conway  
 PIC  
 Signed On: February 17, 2026