

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 FA0203071 - KITCHEN OF GRACE	Site Address 16135 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 08/27/2026
Program PR0306667 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PEKING RESTAURANT LLC	Inspection Time 11:00 - 12:00
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By HARKIRAT KAUR

Placard Color & Score

RED
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: No soap or paper towels at front counter handwash sink. Soap was not in a permanent dispenser in kitchen handwash station. [CA] Ensure all handwash stations are stocked with soap and paper towels at all times.

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

Inspector Observations: Observed 1 live American cockroach in hallway near restroom. Observed 1 dead juvenile German cockroach in fryer basket above reach-in freezer. Observed dried rodent droppings behind ice machine, under storage rack, in walk-in cooler and in front counter cabinetry. [CA] Eliminate vermin from facility; thoroughly clean and sanitize. Work with professional pest control. Refer to comments.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at kitchen handwash sink measured at 82F. [CA] Ensure hot water at handwash sinks reach between 100-109F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed new equipment added to facility without Plan Check (2 warmer buffet units, 1 food prep cold hold, 2 clay ovens, 1 3 comp warewash sink). [CA] Facility must submit new equipment to Plan Check for approval.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Ice machine is improperly plumbed to drain outside on sidewalk instead of in approved wastewater receptacle. [CA] Ensure wastewater is discharged into an approved receptacle (floor sink or mop sink).

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken	lowboy cooler	31.00 Fahrenheit	
hot water	front counter	100.00 Fahrenheit	
ambient	walk-in cooler	43.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
ambient	beverage slider	40.00 Fahrenheit	
chicken	2 door reach-in freezer	10.00 Fahrenheit	
hot water	kitchen handwash	82.00 Fahrenheit	

Overall Comments:

1. Observed Vermin: Documented in the following areas: Observed 1 live American cockroach in hallway near restroom. Observed 1 dead juvenile German cockroach in fryer basket above reach-in freezer. Observed dried rodent droppings behind ice machine, under storage rack, in walk-in cooler and in front counter cabinetry.

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2. **Photographs:** Taken for documentation purposes.

3. **Supervisor Notified:** Elizabeth Tobin.

4. **Notification:** The person in charge during inspection, Harkirat Kaur, 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.

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 **9/10/2026**. 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.

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: Harkirat Kaur
New Owner
Signed On: August 27, 2026