

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 FA0230412 - MAIN ST BAGELS		Site Address 17300 MONTEREY RD 100, MORGAN HILL, CA 95031	Inspection Date 05/27/2026
Program PR0330425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NGAN, BILLY MONG	Inspection Time 12:45 - 13:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By KIM SAY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/27/2026

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

Inspector Observations: No soap at back handwash station. [CA] Ensure handwash stations are stocked with soap and paper towels at all times. [COS] PIC provided soap at handwash station during time of inspection.

Minor Violations

Cited On: 05/27/2026

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

Inspector Observations: Observed potentially hazardous foods located in the food prep cold hold unit that measured in the temperature danger zone (mainly PHFs that were stocked above the chill line). [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 overfilling PHFs above the chill line. [SA] PIC will discard the overfilled PHFs at the end of service.

Measured Observations

Item	Location	Measurement	Comments
sausage	food prep cold hold	43.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
cheese	food prep cold hold	44.00 Fahrenheit	
tomatoes	food prep cold hold	41.00 Fahrenheit	
salmon lox	food prep cold hold	46.00 Fahrenheit	

Overall Comments:

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 **6/10/2026**. 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.

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: Kim Say
Owner
Signed On: May 27, 2026