

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 FA0203300 - CHAPALA MEXICAN RESTAURANT		Site Address 810 TENNANT STATION, MORGAN HILL, CA 95037		Inspection Date 06/06/2025	
Program PR0307369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GUERRA R., ESPERANZA		Inspection Time 15:15 - 17:00
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By SEBASTIAN SOLANO	
FSC Not Available					

Placard Color & Score
YELLOW
65

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	X			
K06 Adequate handwash facilities supplied, accessible	X						
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	X			N
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		X			
K14 Food contact surfaces clean, sanitized		X		X			N
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		
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		
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

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 the food prep cold hold unit (tomatoes 49F-51F, guacamole with tomatoes 51F). Ambient temp of the unit was 46F. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. [COS] PIC will have staff discontinue using that unit until in can properly cold hold.*

Follow-up By
06/10/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed a fly in an open bottle of alcohol. [CA] Ensure food and drinks are unadulterated. [COS] PIC discarded the bottle of alcohol.*

Follow-up By
06/10/2025

Minor: *Observed drinks stored in consumable ice. [CA] Discontinue storing drinks in consumable ice. [COS] PIC will discard ice and replace with new ice.*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Chlorine in warewash machine measured at 0ppm. [CA] Ensure chlorine concentration measure at 50ppm. [COS] PIC will have staff manually warewash (first compartment wash with soap and water, second compartment rinse with clean clear water, third compartment sanitize with 100ppm chlorine or 200ppm quat).*

Follow-up By
06/10/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *FSC not available during time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee to rinse hands while wearing gloves at the food prep sink. After employee was instructed to remove gloves and wash hands at handwash sink, he did not use soap or paper towels or wash his hands for 20 seconds. [CA] Ensure employees remove gloves before washing hands, and wash for a minimum of 20 seconds with warm soapy water, then dry with paper towel [COS] Had employee properly wash hands.*

Follow-up By
06/10/2025

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

Inspector Observations: *Observed potentially hazardous foods located in the walk-in cooler stored in large buckets and containers that had been improperly cooled (rice 50F, beans 47F); both were cooked and cooled yesterday. [CA] Ensure potentially hazardous foods are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as smaller portions, frequent stirring, leaving uncovered, ice bath, ice paddles and/or ice as an ingredient. [COS] PIC had staff voluntarily discard the compromised PHFs.*

Follow-up By
06/10/2025

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

Inspector Observations: *Observed boxes of food such as chips and lettuce stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	food prep sink	120.00 Fahrenheit	
shredded chicken	food prep surface	43.00 Fahrenheit	diligent prep
shrimp	food prep cold hold	41.00 Fahrenheit	
octopus	food prep cold hold	41.00 Fahrenheit	
tomatoes	food prep cold hold	49.00 Fahrenheit	49F-51F
ambient temp	food prep cold hold	46.00 Fahrenheit	
beans	walk-in cooler	47.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
rice	walk-in cooler	50.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
carnitas	drawer cooler	40.00 Fahrenheit	
guacamole with diced tomatoes	food prep cold hold	51.00 Fahrenheit	
birria	steam table	147.00 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 **6/20/2025**. 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.

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: Sebastian Solano
 Manager
Signed On: June 06, 2025