

# 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

|                                                                                  |  |                                                                 |                                             |                                      |                                         |                                                                                                                                                                |  |                                      |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------|
| <b>Facility</b><br>FA0250901 - TACO BELL                                         |  | <b>Site Address</b><br>17000 CONDIT RD 1, MORGAN HILL, CA 95037 |                                             | <b>Inspection Date</b><br>12/26/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>94</b> </div> |  |                                      |
| <b>Program</b><br>PR0364145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                 | <b>Owner Name</b><br>TAMBRO/TABELLCO/BELLAC |                                      | <b>Inspection Time</b><br>15:45 - 16:45 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>GINA STIEHR                                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                             | <b>Consent By</b><br>JOZEF SHQAU     |                                         |                                                                                                                                                                |  | <b>FSC</b> Jozef Shqau<br>03/24/2028 |

  

| 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  |       |       |        |     |     | S   |
| 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                                    |     |     |
| 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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|                                                                           |                                                          |                                  |
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| Program<br>PR0364145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>TAMBRO/TABELLCO/BELLACO INC                | Inspection Time<br>15:45 - 16:45 |
| K48                                                                       | Plan review                                              |                                  |
| K49                                                                       | Permits available                                        |                                  |
| K58                                                                       | Placard properly displayed/posted                        |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Observed two PHFs (tomatoes and cheese) to be under time control but not time marked; items were not in the temperature danger zone. Also observed PHFs to be marked with the wrong discard time; PIC had staff correct during time of inspection. [CA] Ensure PHFs that are subject to time control (TPHC- time as a public health control) are correctly marked for 4 hours and are discarded at the end of that time frame.**

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 3 comp sink measured at 115F. Hot water at food prep sink measured at 105F. [CA] Adjust water heater to provide hot water at a minimum of 120F at both the food prep sink and 3 comp warewash sink.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item      | Location            | Measurement       | Comments |
|-----------|---------------------|-------------------|----------|
| rice      | hot hold            | 138.00 Fahrenheit |          |
| hot water | food prep sink      | 105.00 Fahrenheit |          |
| tomatoes  | walk-in cooler      | 38.00 Fahrenheit  |          |
| tomatoes  | food prep cold hold | 38.00 Fahrenheit  |          |
| quat      | 3 comp sink         | 200.00 PPM        |          |
| chicken   | walk-in freezer     | -11.00 Fahrenheit |          |
| hot water | handwash sink       | 100.00 Fahrenheit |          |
| cheese    | food prep cold hold | 38.00 Fahrenheit  |          |
| beef      | hot hold            | 148.00 Fahrenheit |          |
| hot water | 3 comp sink         | 115.00 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 **1/9/2025**. 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.

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## 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 |



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**Received By:** Jozef Shqau  
Manager

**Signed On:** December 26, 2024