

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0203256 - MARGARITA'S BAR & GRILL		Site Address 411 VINEYARD TOWN CENTER, MORGAN HILL, CA		Inspection Date 08/27/2024	
Program PR0303133 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAMIREZ, MARGARITA		Inspection Time 10:10 - 11:15
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By MARGARITA BARRIENTOS RAMIREZ	FSC Locio Arciniega 05/13/2028		

Placard Color & Score
GREEN
88

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				
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	X	
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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 across from the cookline that measured in the temperature danger zone (tomatoes 45F). Per PIC, the tomatoes were just cut and loaded into the prep unit. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Ensure all foods are at 41F or below PRIOR to being put into food prep cold hold units. [COS] PIC relocated PHFs into the walk-in to chill down to 41F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed flies in kitchen area. Also observed drain flies in bar area. [CA] Eliminate pests and keep facility vermin free. Recommend working with professional pest control.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed crate of cilantro balanced on top of trash can. Trash can was lined with a new trash bag, cilantro not touching the bag. [CA] Keep food separate and away from possible contamination. [COS] PIC moved crate and told staff to wash cilantro.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: No hood overhang observed over cooking equipment. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed a few cracked tiles throughout the kitchen. Also observed hole in wall adjacent to water heater and one hole in the ceiling above steam table. [CA] Replace tiles and patch holes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine	warewash machine	50.00 PPM	
shrimp	lowboy freezer	11.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
cheese	food prep cold hold	40.00 Fahrenheit	
bean	steam table	160.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tomatoes	food prep cold hold	45.00 Fahrenheit	
mole	reach-in cooler	41.00 Fahrenheit	
chicken, beef	walk-in cooler	42.00 Fahrenheit	infrared
beef	steam table	136.00 Fahrenheit	
chicken tacos	drawer cooler	40.00 Fahrenheit	
fish	reach-in freezer	11.00 Fahrenheit	
tomatoes	food prep cold hold	37.00 Fahrenheit	
sauce	food prep cold hold	39.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

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NEW FACILITY NAME: MARGARITA'S BAR & GRILL
NEW OWNER: MRB USA ENTERPRISES, LLC - MARGARITA RAMIREZ BARRIENTOS

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$2,011.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 9/1/24 - 08/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 8/27/2024*

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 **9/10/2024**. 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: MARGARITA RAMIREZ BARRIENTOS
OWNER

Signed On: August 27, 2024