

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 FA0203295 - THE BREAKFAST CLUB	Site Address 775 E DUNNE AV, MORGAN HILL, CA 95037	Inspection Date 12/27/2024
Program PR0305362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BREAKFAST CLUB MURSA N	Inspection Time 13:45 - 15:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By SPIRO TSABOUKOS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/26/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/27/2024

Cited On: 12/26/2024

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

Compliance of this violation has been verified on: 12/27/2024

Cited On: 12/26/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 12/27/2024. See details below.

Cited On: 12/27/2024

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 and drawer coolers. Per staff, the food was recently refilled into the units. [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. Facility may consider using time control (TPHC- Time as a Public Health Control) which involves filling out the Department's TPHC form, time mark the food for 4 hours, discard the food at the end of the 4 hour mark. [SA] PIC will have staff discard food at end of service (3pm).

Follow-up By
12/31/2024

Cited On: 12/26/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 12/27/2024

Minor Violations

Cited On: 12/26/2024

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

Compliance of this violation has been verified on: 12/27/2024

Measured Observations

Item	Location	Measurement	Comments
cut melon	food prep cold hold	48.00 Fahrenheit	
tomatoes	food prep cold hold	43.00 Fahrenheit	
chlorine	bar warewash machine	50.00 PPM	
tomatoes	food prep cold hold	48.00 Fahrenheit	
chlorine	bar warewash machine	50.00 PPM	
ham	drawer cooler	64.00 Fahrenheit	
hot water	food prep cold hold	120.00 Fahrenheit	
mushrooms	food prep cold hold	44.00 Fahrenheit	
ham	drawer cooler	54.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

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Overall Comments:

Follow-up inspection; all major violations have been corrected except the cold holding temperature violation. Facility is subject to a charged follow-up inspection.

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 **1/10/2025**. 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: Spiro Tsaboukos
Owner
Signed On: December 27, 2024