

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 FA0203256 - MARGARITA'S BAR & GRILL		Site Address 411 VINEYARD TOWN CENTER, MORGAN HILL, CA		Inspection Date 04/24/2026	
Program PR0303133 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MRB USA ENTERPRISES LLC		Inspection Time 12:15 - 14:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By EVELYN CANO	FSC Alfredo Perez 07/26/2026	

Placard Color & Score
GREEN
92

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				N
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						
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		X
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash station at bar area was blocked by equipment (buckets in the basin, sink surrounded by cleaning chemical bottles). [CA] Ensure all handwash stations are clear and accessible at all times.

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

Inspector Observations: Observed potentially hazardous food to measured in the temperature danger zone located in the walk-in cooler and in the food prep cold hold unit across from the cookline. Per PIC, there was a recent delivery and the walk-in cooler door was propped open for a while. PIC also stated that the PHFs in the food prep unit were loaded at 11am and that they might be warm due to frequent opening and closing. [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 propping cooler doors for too long (adjust colder if necessary to account for frequent opening). [SA] PIC will have staff keep the walk-in cooler closed to bring the temperature down. PIC will have staff discard the PHFs in the food prep unit at 3pm and use time marking control until the unit can be adjusted or repaired (food must be time marked for 4 hours and discarded at the end of the 4 hour mark).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed leak under warewash machine and under 3 comp sink in kitchen. [CA] Repair leaks and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chile relleno	drawer cooler	36.00 Fahrenheit	
tomatoes	walk-in cooler	44.00 Fahrenheit	
chicken	walk-in cooler	44.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
sour cream	food prep cold hold	47.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
cheese	food prep cold hold	48.00 Fahrenheit	
beans	cooling rack	72.00 Fahrenheit	cooling for 30 minutes with frequent stirring and fans
pork	cooling rack	84.00 Fahrenheit	cooling for 30 minutes with frequent stirring and fans
mole	reach-in	41.00 Fahrenheit	
beef	reach-in freezer	7.00 Fahrenheit	
diced tomatoes	food prep cold hold	49.00 Fahrenheit	
tomatoes	food prep cold hold unit in storage area	40.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
papas	lowboy freezer	7.00 Fahrenheit	
hot water	bar 3 comp	120.00 Fahrenheit	
shredded chicken	steam table	135.00 Fahrenheit	

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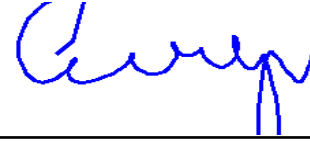
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Overall Comments:

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 **5/8/2026**. 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: Evelyn Cano
Morning Manager
Signed On: April 24, 2026