

# 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> FA0257287 - MOOYAH BURGERS FRIES SHAKES		<b>Site Address</b> 255 VINEYARD TOWN CENTER, MORGAN HILL, CA		<b>Inspection Date</b> 07/29/2025	
<b>Program</b> PR0376146 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MOO VENTURES LLC		<b>Inspection Time</b> 12:15 - 13:15
<b>Inspected By</b> GINA STIEHR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> VALERIE ALVAREZ	
<b>FSC</b> Alfio Del Castillo 01/13/2029					

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>98</b>

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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed clutter and unused equipment in the back of the facility and on storage shelving. [CA] Remove clutter and any unused/broken equipment from facility.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
hot dogs	drawer cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced tomatoes	food prep cold hold	41.00 Fahrenheit	
grilled onions	warmer	141.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
beef patty	cookline	168.00 Fahrenheit	cook temp
chicken	walk-in freezer	17.00 Fahrenheit	
sliced cheese	walk-in cooler	38.00 Fahrenheit	

### Overall Comments:

#### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: MOOYAH BURGER MORGAN HILL**

**NEW OWNER: Arpit Thakrar**

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

*The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00 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: 08/01/2025 - 07/31/2026. 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 07/29/2025*

**\*Permit condition: THE DUKE IYS-120 IS CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD SYSTEM FOR THE HEATING OF HAMBURGERS BUNS. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE USE OF THIS UNIT CAUSES ANY SANITATION, VENTILATION, OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED, AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED.**

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**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **8/12/2025**. 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



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**Received By:** Valeria Alvarez  
Manager

**Signed On:** July 29, 2025