

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 FA0203300 - CHAPALA MEXICAN RESTAURANT		Site Address 810 TENNANT STATION, MORGAN HILL, CA 95037	Inspection Date 06/11/2025
Program PR0307369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GUERRA R., ESPERANZA	Inspection Time 15:00 - 15:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By WILFREN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/06/2025

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

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/06/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 06/11/2025. See details below.

Cited On: 06/11/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/06/2025

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, 14125(b), 114141

Compliance of this violation has been verified on: 06/11/2025

Minor Violations

Cited On: 06/06/2025

K05 - 3 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: 06/11/2025

Cited On: 06/06/2025

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

Compliance of this violation has been verified on: 06/11/2025

Measured Observations

Item	Location	Measurement	Comments
shrimp	food prep cold hold	40.00 Fahrenheit	
rice	food prep surface	156.00 Fahrenheit	cooling
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
beef soup	walk-in cooler	39.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
oysters	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Violation #13 Major: Observed fly in alcohol bottle. [CA] Ensure food and drinks are unadulterated. [COS] PIC discarded the whole bottle of alcohol.

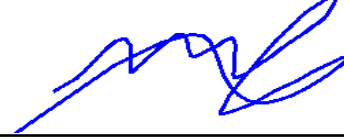
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/25/2025**. 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: Wilfein Fernandez
Employee

Signed On: June 11, 2025