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

K47 Signs posted; last inspection report available



Facility September Processing September Processing Process	OFFICIAL INSPECTION REPORT												
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K46 No unapproved private home/living/sleeping quarters		No unapproved private home/living/sleeping quarte	ers										

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OFFICIAL INSPECTION REPORT

Facility FA0287149 - BURGER KING	Site Address 1107 COCHRANE RD, MORGAN HILL, CA 95037			ion Date 1/2025	
Program PR0430697 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	* ···	rner Name HARCAJIT GHAI	Inspection Time 14:30 - 15:45		
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

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed both men and women's restroom to have "out of order" sign on the door. Per PIC, the faucet in the men's restroom is broken so the plumber turned off the water this morning. PIC also stated that homeless people were coming in to use the women's restroom so they posted the "out of order" sign to deter them. PIC stated that staff is using the women's restroom until repairs are made to the men's restroom. [CA] Ensure restrooms are available to customer's dining on site. Repair restrooms.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
quat	3 comp	200.00 PPM	
cheese, tomatoes	walk-in cooler	39.00 Fahrenheit	
french fries	hot hold	166.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
beef patty	hot hold	167.00 Fahrenheit	
mozzerella sticks	freezer	11.00 Fahrenheit	
hot water	women's restroom handwash	100.00 Fahrenheit	
	sink		
sliced tomatoes	food prep surface	58.00 Fahrenheit	time marked 2pm-6pm
hot water	handwash sink	100.00 Fahrenheit	
chicken nuggets	walk-in freezer	12.00 Fahrenheit	

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 5/28/2025. 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: Fernando Cruz

Manager

Signed On: May 14, 2025