

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 FA0258641 - MORGAN HILL AQUATIC CENTER - KITCHEN		Site Address 16200 CONDIT RD, MORGAN HILL, CA 95037		Inspection Date 09/05/2026	
Program PR0424042 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name CITY OF MORGAN HILL		Inspection Time 15:55 - 16:55
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By JULIAN DOMINGUEZ	FSC Exempt		

Placard Color & Score
GREEN
93

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						
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		
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures						X	
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	
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		X	
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			
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		X	
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water is not available at this facility. [corrective action] Provide hot water, minimum 120F.

Note: Hot water is required for hand washing and cleaning/maintenance of equipment.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed drinks stored on the floor. [corrective action] Store drinks on the storage racks or on the work tables.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed the following:

- Grease/food residue under the cooking equipment and on surface of equipment

- Debris on the floor

- Spider webs

[corrective action] Thoroughly clean the kitchen. Ensure kitchen is maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
fruit bar	freezer	9.00 Fahrenheit	
water	prep sink	78.00 Fahrenheit	
water	hand sink	78.00 Fahrenheit	

Overall Comments:

This facility has a fully equipped kitchen - exhaust hood, 6-burner range w/ oven, two deep fryers, sandwich prep, reach-in refrigerators, 3-compartment sink, food preparation sink, hand sink. Kitchen is not being used for food preparation. Currently only sales of prepackaged non-PHF food items (chips, soft drinks, frozen fruit bars).

June to early September (summer season)

- Tue to Sun 12 PM to 4 PM

Non summer

- Mon to Fri 6 AM to 8 PM

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 **9/19/2026**. 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.

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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: Julian Dominguez
Recreational Coordinator

Signed On: September 05, 2026