

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 FA0203147 - BETTO'S BISTRO INC		Site Address 17385 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 02/11/2026	
Program PR0305439 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CRUZ, JENNY M ORTIZ		Inspection Time 11:20 - 13:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By NOBERTO	FSC Celine Flores 6/16/2027		

Placard Color & Score GREEN 67

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	X			N
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	X	
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations:

Measured one container of mashed potatoes between 124F - 140F at the steam table, double stacked in an additional metal insert, and one container of meat sauce between 121F - 146F. The person in charge stated the items were heated on the stove and placed in the unit less than 1 hour prior.

[CA] PHFs shall be held at 135F while hot holding.

[COS] The violation was corrected by reheating the above items to above 165F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

A food worker was unable to show proof of a valid food handler card or food safety manager certificate.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Observed a food employee drink a beverage from an opened cup at the back preparation area.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed a food worker pick an object off of the ground, touch a garbage can, and subsequently resume food preparation.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] The food worker was directed to stop their task, remove their gloves, and wash their hands at the hand washing sink.

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

Inspector Observations:

Access to the handwashing sink adjacent to the three compartment sink by a broken down cardboard box pressurized beverage cylinders.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The objects were relocated at this time to allow proper access to the hand washing sink.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations:

1. Observed live fruit flies throughout the bar and back warewashing areas.

2. Observed dead adult cockroaches on the floors in the corners of the hard to reach areas below the bar. No evidence of live cockroach activity was observed at this time. It was discussed with the owner that a monthly pest control service is performed.

[CA] Food facility shall be kept free of cockroaches and non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed filled chemical spray bottles to be unlabeled at the back warewashing area.

[CA] Chemicals once removed from original container shall be labeled with common name.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Remove/clean the accumulation of grime from the non-food contact surfaces of the ice machines.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 multiple knives wedged between the preparation tables and cold top coolers.

[CA] Clean equipment and utensils shall be stored in a manner to prevent contamination of the food contact surface.

[COS] The knives were relocated to the three compartment sink to be cleaned and sanitized.

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:

1. Observed a phone stored on a towel on the meat slicer.

2. Observed tools stored among dishes at the back preparation area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Remove/clean the accumulation of grime/debris from the floors throughout the bar, including the corners of the hard to reach areas.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Mayonnaise	Cold top preparation cooler across from cooks line	39.00 Fahrenheit	
Water	Preparation sink	120.00 Fahrenheit	
Soup	Front hot holding unit	140.00 Fahrenheit	
Water	Front hand washing sink	108.00 Fahrenheit	
Chicken	Walk in cooler	38.00 Fahrenheit	
Salmon	Reach in cooler across from cooks line	39.00 Fahrenheit	
Cooked potatoes	Walk in cooler	38.00 Fahrenheit	
Cooked potatoes	Speed rack near walk in cooler	58.00 Fahrenheit	Cooling for approximately 3 hours.
Water	Three compartment sink	121.00 Fahrenheit	
Lasagna	Single door upright cooler	38.00 Fahrenheit	
Sanitizer Concentration	Low temperature dish machine	50.00 PPM	Chlorine
Beef	Walk in cooler	40.00 Fahrenheit	
Lasagna	Single door upright cooler	39.00 Fahrenheit	
Salmon	Raw chicken	37.00 Fahrenheit	
Water	Kitchen hand washing sink	108.00 Fahrenheit	
Diced tomatoes	Cold top preparation cooler across from cooks line	40.00 Fahrenheit	

Overall Comments:

A joint routine inspection was conducted on this date with G. Stiehr, REHS, and J. Luces, REHS. This report was generated by J. Luces

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 **2/25/2026**. 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: Norberto Hernandez
Owner

Signed On: February 11, 2026