

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 FA0288538 - WILD OAK GRILL		Site Address 17290 MONTEREY RD 100, MORGAN HILL, CA 95031		Inspection Date 05/21/2026		Placard Color & Score YELLOW 79		
Program PR0432655 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STACKS GROUP INC		Inspection Time 10:45 - 12:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ANDREAS HERNANDEZ				FSC Georgina Reyes 04/27/2029

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		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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Bar handwash station did not have soap and was blocked with a tub of utensils. One kitchen handwash sink was clogged and did not have paper towels in dispenser (only a roll of paper towels on top of the dispenser). The other kitchen handwash station did not have paper towels. [CA] Ensure all handwash stations are clear and accessible AND stocked with soap and paper towels at all times. [COS] PIC provided soap and paper towels at all handwash stations during time of inspection.

Follow-up By
05/26/2026

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

Inspector Observations: Observed fresh garlic in oil next to the cookline that measured at 72F. [CA] ENSure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may consider TPHC (time control). [SA] PIC had staff time mark the garlic in oil for 4 hours.

Follow-up By
05/26/2026

Minor Violations

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 employee to wash his hands but not dry with single use paper towel (he used the sink without paper towels). [CA] Ensure all employees properly wash hands with soap and warm water for a minimum of 20 seconds and dry with paper towels. [COS] PIC had staff member use a different handwash station.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloths on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
garlic in oil	next to cookline	72.00 Fahrenheit	
shrimp	food prep cold hold	41.00 Fahrenheit	
fries	lowboy freezer	11.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
mashed potatoes	steam table	140.00 Fahrenheit	
wings	reach-in freezer	22.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
cheese	drawer cooler	34.00 Fahrenheit	
chicken	cookline	166.00 Fahrenheit	
steak	walk-in cooler	38.00 Fahrenheit	
ribs	reach-in freezer	9.00 Fahrenheit	
milk	lowboy cooler	40.00 Fahrenheit	
blue cheese	food prep cold hold	43.00 Fahrenheit	
sliced tomatoes	food prep cold hold	41.00 Fahrenheit	

Overall Comments:

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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 **6/4/2026**. 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: Andreas Hernandez
Manager

Signed On: May 21, 2026