

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 FA0203056 - SUPER TAQUERIA-15840		Site Address 15840 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 06/24/2025		Placard Color & Score GREEN 89		
Program PR0305483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUPER TAQUERIA RESTAUR		Inspection Time 14:15 - 15:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By CLAUDIA MONTES				FSC Claudia Montes 03/27/2026

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0203056 - SUPER TAQUERIA-15840		Site Address 15840 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 06/24/2025
Program PR0305483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SUPER TAQUERIA RESTAURANT INC	Inspection Time 14:15 - 15:15
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: *Observed potentially hazardous food located in the food prep cold hold that measured in the temperature danger zone (sliced tomatoes 55F). Per PIC, the tomatoes have been in the unit since 11am. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. [COS] PIC voluntarily discarded the remaining slices of tomatoes.*

Minor Violations

K14 - 3 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

Inspector Observations: *Quat measured at 100ppm in the 3 comp sink. [CA] Ensure quat measures at 200ppm for manual warewashing.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tongue	food prep surface	168.00 Fahrenheit	
rice	cookline	113.00 Fahrenheit	113F-118F; rice had been cooling since 12 on ice baths, but now have to be reheated to 165F to refill the main line per PIC
chicken	steam table	173.00 Fahrenheit	
quat	3 comp sink	100.00 PPM	
cheese	reach-in	37.00 Fahrenheit	
cheese	walk-in cooler	39.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
beef	walk-in cooler	37.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tomatoes	food prep cold hold	55.00 Fahrenheit	
beef	steam table	168.00 Fahrenheit	
cheese	food prep cold hold	41.00 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 **7/8/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0203056 - SUPER TAQUERIA-15840	Site Address 15840 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 06/24/2025
Program PR0305483 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUPER TAQUERIA RESTAURANT INC	Inspection Time 14:15 - 15:15

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: Claudia Montes
Manager

Signed On: June 24, 2025