

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 FA0256465 - MAURIZIO'S FINE TASTE		Site Address 25 E 1ST ST, MORGAN HILL, CA 95037	Inspection Date 10/10/2025
Program PR0374523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MAURIZIO'S FINE TASTE OF	Inspection Time 14:30 - 15:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL GARCIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/10/2025

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located on a food prep surface (garlic in oil 70F) and in the reach-in cooler (raw salmon 45F and raw chicken 45F). Per PIC, the items were made/prepped a few hours earlier. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. [COS] PIC relocated PHFs to a different cooler.

Cited On: 10/07/2025

K14 - 8 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

Compliance of this violation has been verified on: 10/10/2025

Cited On: 10/07/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 10/10/2025

Minor Violations

Cited On: 10/07/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/10/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
garlic in oil	food prep surface	70.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw salmon	reach-in cooler	45.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
raw chicken	reach-in cooler	45.00 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 **10/24/2025**. 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 FA0256465 - MAURIZIO'S FINE TASTE	Site Address 25 E 1ST ST, MORGAN HILL, CA 95037	Inspection Date 10/10/2025
Program PR0374523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAURIZIO'S FINE TASTE OF ITALI	Inspection Time 14:30 - 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: Daniel Garcia
Manager
Signed On: October 10, 2025