

# 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

<b>Facility</b> FA0203295 - THE BREAKFAST CLUB		<b>Site Address</b> 775 E DUNNE AV, MORGAN HILL, CA 95037	<b>Inspection Date</b> 02/27/2025
<b>Program</b> PR0305362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> BREAKFAST CLUB MURSA N	<b>Inspection Time</b> 12:30 - 13:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> MANUEL TORRES	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations:** Observed a potentially hazardous food located in the food prep cold hold that measured in the temperature danger zone (sour cream 58F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may consider using TPHC (Time as a Public Health Control) which would involve filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [SA] PIC time-marked the sour cream and will toss any remaining cream at the end of 4 hours.

#### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Observed cooked potatoes cooling in a large bin with a cover. [CA] Ensure cooling is done in shallow pans and left uncovered until fully cooled. Ensure PHFs are cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. [COS] PIC had staff cool on shallow pans, uncovered.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
sour cream	walk-in cooler	32.00 Fahrenheit	
raw shell eggs	food prep cold hold	44.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sour cream	food prep cold hold	58.00 Fahrenheit	
liquid egg	food prep cold hold	42.00 Fahrenheit	
cooked potatoes	food prep surface	126.00 Fahrenheit	per PIC, cooling for 1 hour
raw steak	walk-in cooler	36.00 Fahrenheit	
cooked potatoes	cookline	179.00 Fahrenheit	
raw shell eggs	walk-in cooler	32.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
hot water	food prep sink	120.00 Fahrenheit	
shredded cheese	walk-in cooler	32.00 Fahrenheit	
liquid egg	walk-in cooler	32.00 Fahrenheit	
raw steak	drawer cooler	41.00 Fahrenheit	
guacamol	food prep cold hold	39.00 Fahrenheit	
shredded cheese	food prep cold hold	41.00 Fahrenheit	
pico de gallo	walk-in cooler	33.00 Fahrenheit	
pico de gallo	food prep cold hold	39.00 Fahrenheit	

#### Overall Comments:

Limited inspection based of of Complaint investigation involving a confirmed case of salmonella. Customer reported eating at this facility on 2/16/25 and ordered the Santa Maria breakfast which includes steak, onions, bell peppers, cheddar jack cheese, eggs, herb potatoes, guacamole, jalapeno, pico de gallo, and sour cream. Discussed handwashing, cross contamination, and food flow with staff.

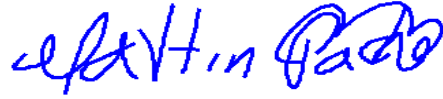
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/13/2025**. 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.

## 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: Martin Torres  
Manager  
Signed On: February 27, 2025