

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 FA0261678 - ONO HAWAIIAN BBQ		Site Address 1041 COCHRANE RD 160, MORGAN HILL, CA 95037	Inspection Date 02/27/2025
Program PR0383763 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name OHB RESTAURANT, LLC	Inspection Time 14:15 - 14:30
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By LADY	

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 potentially hazardous food that measured in the temperature danger zone (raw chicken 53F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. PHFs need to return to proper temperature holding after preparation; limit the amount of food being prepared (observed 10 containers of chicken). [COS] PIC put chicken back into walk-in cooler.

Minor Violations

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 rice scoop stored in standing water. [CA] Ensure scoops and utensils are time marked and washed every 4 hours OR temperature controlled like PHFs (keep in ice water or hot water above 135F).

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine	3 comp	100.00 PPM	
macaroni	cold hold	41.00 Fahrenheit	
cooked cabbage	hot hold	135.00 Fahrenheit	
macaroni	walk-in cooler	42.00 Fahrenheit	
chicken	walk-in freezer	6.00 Fahrenheit	
raw chicken	on rack outside of walk-in cooler	53.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
water for rice scoop	next to electric rice cooker	81.00 Fahrenheit	
chicken	walk-in cooler	40.00 Fahrenheit	
chicken	food prep cold hold	42.00 Fahrenheit	
rice	hot hold	180.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	hot hold	140.00 Fahrenheit	

Overall Comments:

Limited inspection based on major violations found during food borne illness investigation.

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.

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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: Leidy Luna
Shift Lead

Signed On: February 27, 2025