

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 FA0203153 - GRANADA THEATER		Site Address 17440 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 03/07/2025
Program PR0301635 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GRANADA THEATER, INC	Inspection Time 14:00 - 14:30
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By ALFONSO CASTILLO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed dry rodent droppings behind ice machines and under storage racks. Per PIC, there was a rodent sighting several weeks ago due to neighboring construction, but they have been using regular pest control and trapping and have not seen anything since .[CA] Eliminate pests from facility; recommend continuing to work with professional pest control and setting up monitoring traps. Facility must deep clean facility and remove dried droppings.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
meat balls	cooling rack	89.00 Fahrenheit	
swiss chard	cooling	122.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
potato, cheese, beef, fish, pork	walk-in cooler	37.00 Fahrenheit	37F-39F

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 **3/21/2025**. 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: Alfonso Castillo

Manager

Signed On: March 07, 2025