

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 FA0203093 - JESUS MEXICAN RESTAURANT		Site Address 16715 MONTEREY RD C, MORGAN HILL, CA 95037		Inspection Date 08/19/2026		Placard Color & Score GREEN 92			
Program PR0305056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JESUS GOMEZ		Inspection Time 15:15 - 16:45				
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By JOSE GOMEZ				FSC Evelyn Gomez imenez - 01/10/2029	

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						
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	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		S
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 FA0203093 - JESUS MEXICAN RESTAURANT		Site Address 16715 MONTEREY RD C, MORGAN HILL, CA 95037	Inspection Date 08/19/2026
Program PR0305056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name JESUS GOMEZ	Inspection Time 15:15 - 16:45
K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 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 in an ice bath (sliced tomatoes 48F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Use temperature control (refrigeration) or time control; discontinue using ice baths for temperature holding. [COS] PIC put tomatoes into walk-in cooler.

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

Inspector Observations: Observed large pot of soup cooling on rack. [CA] Cool foods in smaller batches and use methods such as frequent stirring, ice baths, ice paddles, small batches, ice as an ingredient and/or blast chiller to facilitate rapid cooling.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit expired in June 2026. [CA] Post current health permit in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	food prep cold hold	38.00 Fahrenheit	
crab legs	reach-in freezer	8.00 Fahrenheit	
beans	hot hold	136.00 Fahrenheit	
salsa	beverage slider refrigerator	42.00 Fahrenheit	
tomatoes	ice bath	48.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
cooked vegetables	walk-in cooler	52.00 Fahrenheit	cooked a few hours ago according to PIC
hot water	3 comp	120.00 Fahrenheit	
pozole soup	cooling rack	86.00 Fahrenheit	cooling for 1 hour per staff
shredded chicken	hot hold	138.00 Fahrenheit	
hot water	handwash	100.00 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 **9/2/2026**. 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 FA0203093 - JESUS MEXICAN RESTAURANT	Site Address 16715 MONTEREY RD C, MORGAN HILL, CA 95037	Inspection Date 08/19/2026
Program PR0305056 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JESUS GOMEZ	Inspection Time 15:15 - 16:45

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: Jose Gomez
Co- Owner

Signed On: August 19, 2026