

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 FA0278626 - VITALITY BOWLS SUPER FOOD AND CAFE	Site Address 1053 COCHRANE RD 180, MORGAN HILL, CA 95037	Inspection Date 11/13/2024
Program PR0420854 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name VHB BOWLS CORP	Inspection Time 09:00 - 09:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By CYNTHIA BUANTELLLO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 11/13/2024

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at food prep sink measured at 111F. Hot water at 3 comp sink measured at 102F. [CA] Adjust water heater to ensure it provides hot water at 120F at both the food prep sink and 3 comp sink.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
hot water	food prep sink	111.00 Fahrenheit	
hot water	3 comp sink	102.00 Fahrenheit	

Overall Comments:

Follow-up inspection; major violation 21 has been corrected, hot water restored. However, water heater must be adjusted hotter to ensure the temperature reaches 120F at both the food prep and 3 comp sink.

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 **11/27/2024**. 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: Michael Nguyen
Owner
Signed On: November 13, 2024