

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 FA0250705 - QUEEN'S PIZZA AND SANDWICH		Site Address 16965 MONTEREY RD 106D, MORGAN HILL, CA 951		Inspection Date 05/04/2021		Placard Color & Score RED 73
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name QUEEN'S PIZZA AND SANDW		Inspection Time 12:20 - 14:30	
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By JAIME GONZALEZ	FSC Not Available		

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		N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods						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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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 FA0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTEREY RD 106D, MORGAN HILL, CA 95037	Inspection Date 05/04/2021
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QUEEN'S PIZZA AND SANDWICH LLC	Inspection Time 12:20 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Follow-up By
05/06/2021

Automatic paper towel dispenser was not working and the soap dispenser was dispensing hand sanitizer at the handsink at the front service area. There were no other paper towels and soap nearby. [CA] Ensure automatic paper towel dispenser is always working and ensure soap dispenser is dispensing soap. [SA] Operator put a roll of paper towel in the dispenser and left the lid open to access paper towels. Operator provided hand soap in a pump bottle.

No paper towels in the paper towel dispenser at the handwash sink in the back area. [CA] Ensure paper towels are stocked in the dispenser at all times.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Follow-up By
05/06/2021

Observed 3 live adult cockroaches and 5 live juvenile cockroaches between the sheet of plywood and the grease trap under the 3 compartment sink. Cockroaches scattered into the grease trap when the plywood was removed. [CA] The premise of the food facility shall be kept free of vermin. Clean and sanitize the affected area. Contact pest control and eliminate cockroaches. Re-clean and re-sanitized the kitchen after pest control is finished. Contact health inspector to re-open the facility when no more live cockroaches are present.

Observed gnats or fruit flies in and around the garbage next to the 3 compartment sink. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Observed lots of bird droppings near the front door of the facility. There was a bird nest at the top of the front door area. [CA] Prevent birds from nesting in the front of the food facility. Remove bird nest and clean and sanitize the surrounding areas.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Facility does not have a person with a Food Safety Certification and a Food Handler's Card. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw beef observed stored above containers of shredded cheese in the 2 door True upright fridge. [CA] Store raw meat products below ready-to-eat foods.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

OFFICIAL INSPECTION REPORT

Facility FA0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTEREY RD 106D, MORGAN HILL, CA 95037	Inspection Date 05/04/2021
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QUEEN'S PIZZA AND SANDWICH LLC	Inspection Time 12:20 - 14:30

Inspector Observations:

The automatic sanitizer dispenser was not working at the 3 compartment sink. [CA] Ensure sanitizing equipment is properly working at all times.

Observed operator making smoothie on the drainboard on the sanitizing side of the 3 compartment sink. [CA] The 3 compartment sink shall only be used for warewashing. Clean and sanitize the drainboard on the sanitizing side.

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:

Metal pizza pans observed stored in the janitorial sink. [CA] Clean and sanitize the metal pizza pans and store on shelving for clean equipments.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Screen door at the back exit observed with gaps greater than 1/4 inch at the top and at the bottom. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Floor sink under the handwash sink at the front service area observed with accumulation of food debris. [CA] Routinely clean and sanitize the floor sink.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
Grilled chicken	Upper prep unit	41.00 Fahrenheit	
Linguica	Lower prep unit	39.00 Fahrenheit	
Meatballs	Upper prep unit	41.00 Fahrenheit	
Hot water	3 compartment sink	134.00 Fahrenheit	
Hot water	Handwash sink at back area	115.00 Fahrenheit	
Pasta	2 door upright fridge	38.00 Fahrenheit	
Smoked pork roll	2 door upright fridge	38.00 Fahrenheit	
Milk	2 door True upright fridge	35.00 Fahrenheit	
Buffalo wings	2 door True upright fridge	35.00 Fahrenheit	
Diced tomatoes	Upper prep unit	40.00 Fahrenheit	
Shredded cheese	2 door True upright fridge	36.00 Fahrenheit	

Overall Comments:

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

Suggested to operator to re-install shelving inside the refrigeration units to properly store and organize the food products instead of stacking all of the containers and bags of food.

OFFICIAL INSPECTION REPORT

Facility FA0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTEREY RD 106D, MORGAN HILL, CA 95037	Inspection Date 05/04/2021
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QUEEN'S PIZZA AND SANDWICH LLC	Inspection Time 12:20 - 14:30

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/18/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jaime Gonzalez
Owner

Signed On: May 04, 2021

Comment: Signature not obtained due to COVID-19.