

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 FA0250045 - GIORGIO'S ITALIAN GRILL & PIZZERIA		Site Address 17390 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 07/08/2025		Placard Color & Score YELLOW 81		
Program PR0360245 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FULFILLMENT SYSTEMS INC		Inspection Time 15:00 - 16:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By CHRISTINA DIMULIAS				FSC Marian Welch 10/07/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				N
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

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 located next to cookline (pesto 60F, cream 58F), in drawer cooler (lasagna 43F-45F), in food prep cold hold unit (mozz cheese 48F, diced tomatoes 50F, sliced tomatoes 45F), and on food prep surface (raw beef patties 67F). Per PIC, the staff usually puts PHFs like pesto and cream on ice bath. An employee stated that the lasagna was cut 10 minutes ago and put into the unit. PIC stated that the food in the food prep cold hold unit has been there since 11am and was not aware of any issues with the refrigerator. The employee preparing the beef patties on a food prep surface had a very large amount of meat that they were preparing. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue using ice baths for cold holding unless used in conjunction with time control (TPHC). Repair, adjust or replace refrigeration units that are not properly cold holding. Discontinue preparing massive amounts of PHFs; recommend preparing smaller amounts to avoid PHFs being in the temperature danger zone for too long. [COS] PIC discarded cream, pesto, tomatoes. PIC had staff put lasagna and beef patties into walk-in cooler to rapidly cool.

Follow-up By
07/11/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone and, according to staff, has been reheating slowly for over 2 hours (demi glaze 108F). [CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. [COS] PIC discarded the demi glaze.

Follow-up By
07/11/2025

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine in mechanical warewash machine measured at 25ppm. [CA] Ensure chlorine measures at 50ppm in mechanical warewash machines.

Follow-up By
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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
demi glaze	steam bath at cookline	108.00 Fahrenheit	
cooked noodles	walk-in cooler	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
diced tomatoes	drawer cooler in unit with mozz cheese	50.00 Fahrenheit	
linguica	walk-in cooler	43.00 Fahrenheit	
cooked noodles	drawer cooler	41.00 Fahrenheit	
hot water	bar 3 comp sink	120.00 Fahrenheit	
onion rings	walk-in freezer	13.00 Fahrenheit	
diced tomatoes	food prep cold hold	41.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
ice cream	reach-in freezer	12.00 Fahrenheit	
meat sauce	hot hold	147.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pesto	food prep surface next to cookline	60.00 Fahrenheit	
chlorine	bar warewash	25.00 PPM	
cream	small food prep cold hold	37.00 Fahrenheit	
lasagna	drawer cooler	43.00 Fahrenheit	43F-45F
cream	ice bath	58.00 Fahrenheit	
sliced tomatoes	drawer cooler in unit with mozz cheese	45.00 Fahrenheit	
chicken, milk	walk-in cooler	41.00 Fahrenheit	
quat	3 comp sink	200.00 PPM	
mozzarella cheese	food prep cold hold (next to 2 door reach-in)	48.00 Fahrenheit	
sliced tomatoes	drawer cooler in unit with mozz cheese	41.00 Fahrenheit	
beef patties	food prep surface	67.00 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 **7/22/2025**. 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: Christina Dimulias
Manager

Signed On: July 08, 2025