

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 07/11/2025
Program PR0360245 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FULFILLMENT SYSTEMS INC	Inspection Time 13:00 - 14:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRISTINA DIMULIAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/08/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 07/11/2025. See details below.

Cited On: 07/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed potentially hazardous foods stored in the food prep cold hold unit that measured in the temperature danger zone (mozz cheese 66F, tomatoes 52F, hardboiled egg 51F). Also observed large batches of food on prep tables that measured in the temperature danger zone (squid 67F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. Discontinue prepping in large batches; prep smaller batches to prevent PHFs from being the temperature danger zone for too long. [COS] PIC had staff return food to the walk-in cooler. PHFs in the food prep unit have been in the unit since 11am and will be discarded by staff at 3pm.

Follow-up By
07/15/2025

Cited On: 07/08/2025

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

Compliance of this violation has been verified on: 07/11/2025

Minor Violations

Cited On: 07/08/2025

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

Compliance of this violation has been verified on: 07/11/2025

Measured Observations

Item	Location	Measurement	Comments
squid	food prep surface	67.00 Fahrenheit	
diced tomatoes	food prep cold hold	52.00 Fahrenheit	
cream	ice bath	42.00 Fahrenheit	
mozz cheese	food prep cold hold	66.00 Fahrenheit	
demi glaze	hot hold steam bath	135.00 Fahrenheit	
chlorine	bar warewash machine	50.00 PPM	
hard boiled eggs	food prep cold hold	51.00 Fahrenheit	

Overall Comments:

Follow-up inspection; major violation #11 has been corrected; major violation #7 is still an issue and facility will have a charged follow-up inspection.

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 **7/25/2025**. 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.

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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 11, 2025