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

Program PR0433238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 Owner Name NGUYEN, THUY Inspection Time 14:30 - 15:30 GREEN 100 Inspected By GINA STIEHR Inspection Type ROUTINE INSPECTION Consent By CAROLINE DRAYTON FSC J Walter Louie 01/12/2029 100 RISK FACTORS AND INTERVENTIONS IN OUT Major Cos/sA N/O N/A PE K01 Demonstration of knowledge; food safety certification X Inspection/exclusion S S K02 Communicable disease; reporting/restriction/exclusion X Inspection S S K04 Proper eating, tasting, drinking, tobacco use X Inspection S S K05 Hands clean, properly washed; gloves used properly X Inspection S S K06 Adequate handwash facilities supplied, accessible X Inspection S S	Facility Site Address FA0288920 - SNOWEE ROLLS 30 E 3RD ST 100, MORGAN	HILL. CA 95037		Inspecti 11/21	on Date /2024			Color & Sc	
Impertant By Constrained Type Impertant By Constrained Type Impertant Constrain Constrain Constrained Type Impertant Constra	Program Owner	Owner Name		Inspection Time GF			GR	REEN	
GNA STERR ROUTNE INSPECTION CAROLINE DRAYTON 01/12/20/3 RISK FACTORS AND INTERVENTIONS IN IN DUT OUT	PR0433238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - EP10 NGUYEN THUY 14:30 - 15:30			1	nΛ				
RISK FACTORS AND INTERVENTIONS IN IN Constraints NO NA PRE KNI Demonstration of knowledge; food safely certification X									
MID Amountain of Knowledge, food safety certification X	RISK FACTORS AND INTERVENTIONS	•				COS/SA	N/O	N/A	PBI
Noz Communicable disease; reporting/restriction/exclusion X Note Note <t< td=""><td></td><td></td><td></td><td>Wiajoi</td><td>WIITO</td><td></td><td></td><td></td><td></td></t<>				Wiajoi	WIITO				
No. Ma discharge from eyes, nose, mouth X									S
New Proper calling tasking, dinkaçou use X X S New Adequate handwash facilities supplied, accessible X S S New Adequate handwash facilities supplied, accessible X S S New Tree as a public heath control, procedures & records X X S New Proper cooling methods X X X S New Proper cooling time & temperatures X X X S New Proper cooling time & temperatures X X X S New Proper cooling time & temperatures X X X S New Proper cool condition, state, unaduiterated X X X S New Tool conduct surfaces clean, sanitized X X X X X New Compliance with Suff Oyster Regulations X<									-
Nes Hands clean, properly washed; glowes used properly Nes Hands clean, properly washed; glowes used properly Nes Hands clean, properly identified, accessible Note The as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum as a public health control; procedures & records Nes Hum and reservice of food Nes Hour and cleant and reservice of food foods Nes Hour and cleant and reservice of food of a cleant and reservice of food of a cleant and reservice of food and cleant and reservice of food foods Nes Hour and cleant and reservice of food foods Nes Hour and cleant and reservice food shorts and reservice of food of a cleant and reservice of food foods Nes Hour and cleant and reservice of food foods Nes Hour and cleant and reservice of food of a cleant and reservice of food of a cleant and reservice of food foods Nes Hour and cleant and reservice of food shorts in thour and reservice of theo									
New Adequate handwash facilities supplied, accessible X Image a quality facilities supplied, accessible X Image a quality facilities supplied, accessible S New Proper cooling methods X X X S New Proper cooling methods X X X X X New Proper cooling the & temperatures X X X X X New Proper cooling the & temperatures X									S
Proper hot and cold holding temperatures X <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>S</td>									S
Note Time as a public health control; procedures & records Note X X Note Proper cooling methods X X X Note Proof contact surfaces clean, sanitized X X X Note Proof contact surfaces clean, sanitized X X X Note Compliance with variance/ROP/HACCP Plan X X X No codents, insects, birds, or animals X X X X No codents, insects, birds, or animals X X X X No codents, insects, birds, or animals X X X X <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>S</td>									S
See Proper cooling methods X Kie Compliance with sell stock tags, condition, display X Kie Compliance with full Stock tags, condition, display X Kie Compliance with duil Oyster Regulations X Kie Compliance with variance/ROPHACCP Plan X Kie Compliance with adultis/schools: prohibited foods not being offered X Kie Mit and cold water available X Kie Montant, insecks, binks, or animals X Kie Sondensa and har present and performing dulies X Kie Proper prosend cleanlines and hair restraints V Kie Sondensa during wethods used; frozen food V Kie Sondensa during evolute available V Kie Sondensa during evolute available V Kie Sondensa during evolute available V Kie Ordensa during evolute available							х		
No Proper cooking time & temperatures X X K11 Proper reheating procedures for hot holding X X X K12 Returned and reservice of food X X X X K15 Food and reservice of food X								X	
KM Proper reheating procedures for hot holding X X K12 Returned and reservice of food X X X K13 Food in good condition, safe, unadulerated X X X X K14 Food ontact surfaces clean, sanitized X X X X X K14 Food ontact surfaces clean, sanitized X X X X X K14 Food ontact surfaces clean, sanitized X X X X X K14 Compliance with shell stock tags, condition, display X<									
X12 Returned and reservice of food X X X13 Food ondition, safe, unadulterated X X X14 Food ondition, safe, unadulterated X X X14 Food onliand, suffaces clean, sanitized X X X14 Food onliand, suffaces clean, sanitized X X X14 Food onliand, suffaces clean, sanitized X X X14 Compliance with suff Oyster Regulations X X X17 Compliance with variance/ROP/HACCP Plan X X X2 Icensed health care facilities/schools: prohibited foods not being offered X X X2 Sewage and wastewater properly disposed X X X23 Nor odents, insects, birds, or animals X X X34 Poroprepresonal cleanihouses and hair restraints X X X42 Porover presonal cleanihouses and hair restraints X X X43 Prover presonal cleanihouses and hair restraints X X X43 Prover presonal cleanihouses and hair restraints X X X43 Prover presonal cleanihouses and hair res							Х		
Kiss Food in good condition, safe, unadulterated X X Kist Food contact surfaces clean, santized X X Kist Compliance with shell stock tags, condition, display X X Kist Compliance with shell stock tags, condition, display X X Kist Consumer advisory for raw or undercooked foods X X X Kist Consumer advisory for raw or undercooked foods X X X X Kist Consumer advisory for raw or undercooked foods X <			X						
Kiki Food obtained from approved source X X Kiki Food obtained from approved source X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with shell stock tags, condition, display X X Kiki Compliance with variance/ROPIALCCP Plan X X Kiki Consumer advisory for raw or undercooked foods X X Kiki Consumer step step step step step step step step									
Kis Food obtained from approved source X X Kis Compliance with shell stock tags, condition, display X X Kis Compliance with shell stock tags, condition, display X X Kis Compliance with wariance/ROP/HACCP Plan X X Kis Consumer advisory for raw or undercooked foods X X Kis Consumer advisory for raw or undercooked foods X X Kis Consumer advisory for raw or undercooked foods X X Kis Locensed health care facilities/schools: prohibited foods not being offered X X Kis Locensed health care facilities/schools: prohibited foods X X X Kis Prodo Italines/schools: prohibited foods not being offered X X X Kis Prodo Italines/schools: prohibited foods X X X X Kis Prodo Italines/schools: prohibited foods X X X X X Kis Procon Ital care present and performing duties X X X X X X X X X X X <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>									
K16 Compliance with shell stock tags, condition, display X K17 Compliance with Gulf Oyster Regulations X K18 Compliance with variance/ROP/HACCP Plan X K18 Consumer advisory for raw or undercooked foods X K19 Licensed health care facilities/schools: prohibited foods not being offered X X K11 Hot and cold wafer available X X X K22 Sewage and wastewater properly disposed X X X X K23 No rodents, insects, birds, or animals X <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>									
Kitz Compliance with Gulf Oyster Regulations X Kitz Compliance with variance/ROPHACCP Plan X Kitz Compliance with variance/ROPHACCP Plan X Kitz Licensed health care facilities/schools: prohibited foods not being offered X Kitz Hot and cold water available X GOOD RETAIL PRACTICES OUT CO Kitz Ford proper personal cle			~					X	
Kis Compliance with variance/ROP/HACCP Plan X Kis Consumer advisory for raw or undercooked foods X Kis Consumer advisory for raw or undercooked foods X Kis Consumer advisory for raw or undercooked foods not being offered X Kis Consumer advisory for raw or undercooked foods X Kis Consumer advisory for raw or undercooked foods X Kis Consumer advisory for raw or undercooked foods X Kis Sewage and wastewater properly disposed X Kis Sewage and wastewater properly disposed X Kis No rodents, insects, birds, or animals X COOD RETAIL PRACTICES OUT COUT CO Kis Proper personal cleanliness and hair restraints Kis Approved thawing methods used; frozen food Kis Fruits and vegetables washed Kis Food separated and protected Kis Consumer self service does prevent contamination Kis Conduct surfaces clean Kis Equipment, utensils, intens: identified Kis Equipment, utensils, Aproved, in good repair, adequate capacity Kis Equipment, utensils, Aproved, ing ood repair, adequate capacity Kis Equipment, utensils, Aproved, ing ood repair, adequate capacity Kis Equipment, utensils, Aproved, ing ood repair, adequate capacity Kis Equipment, utensils, Aproved, ing ood repair, proper backflow devices Kis Adequate ventilation/lighting: designated areas,									
K11 Consumer advisory for raw or undercooked foods X K22 Licensed health care facilities/schools: prohibited foods not being offered X K24 Ictensed health care facilities/schools: prohibited foods not being offered X K22 Sewage and wastewater properly disposed X K23 No rodents, insects, birds, or animals X <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>									
K20 Licensed health care facilities/schools: prohibited foods not being offered X <thx< th=""> X</thx<>									
Kaz K									
K22 Sewage and wastewater properly disposed X </td <td></td> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td></td> <td>~</td> <td></td>			X					~	
Kass Norodents, insects, birds, or animals X OUT CO Kass Porper personal cleanliness and hair restraints Image: Comparison of the comparison of t									
K22 Person in charge present and performing duties Image: Construct of the second									
K22 Person in charge present and performing duties Image: Constraint of the second of the secon	GOOD RETAIL PRACTICES							OUT	cos
K28 Proper personal cleanliness and hair restraints Image: Constraint of the second of the seco									
K28 Approved thawing methods used; frozen food Image: Construction of the structure of the structu									
K27 Food separated and protected Image: Separated and protected K28 Fruits and vegetables washed Image: Separated and protected K29 Toxic substances properly identified, stored, used Image: Separated and protected K30 Food storage: food storage containers identified Image: Separated and protected K31 Consumer self service does prevent contamination Image: Separated and protected K32 Food properly labeled and honestly presented Image: Separated and protected K33 Nonfood contact surfaces clean Image: Separated and protected Image: Separated and protected K33 Nonfood contact surfaces clean Image: Separated and proved, in good repair, adequate capacity Image: Separated and proved, in good repair, adequate capacity K34 Warewash facilities: Installed/maintained; test strips Image: Separated and proved, in good repair, adequate capacity Image: Separated and proved, in good repair, adequate capacity K35 Equipment, utensils, linens: Proper storage and use Image: Separated and proved, ing good repair, adequate capacity Image: Separated and proved, ing good repair, proper backflow devices K36 Adequate ventilation/lighting; designated areas, use Image: Separated and proved, installed, in good repair; proper backflow devices Image: Separated and proved, installed									
K22Toxic substances properly identified, stored, usedImage: food storage containers identifiedK30Food storage: food storage containers identifiedImage: food storage containers identifiedK31Consumer self service does prevent contaminationImage: food properly labeled and honestly presentedK33Food properly labeled and honestly presentedImage: food contact surfaces cleanK34Warewash facilities: installed/maintained; test stripsImage: food contact surfaces cleanK35Equipment, utensils: Approved, in good repair, adequate capacityImage: food storage and useK36Equipment, utensils, linens: Proper storage and useImage: food storage and useK37Vending machinesImage: food storage and useK38Adequate ventilation/lighting; designated areas, useImage: food storage and useK39Thermometers provided, accurateImage: food storage and useK40Wiping cloths: properly used, storedImage: food storage and useK41Plumbing approved, installed, in good repair; proper backflow devicesImage: food storage and useK42Garbage & refuse properly disposed; facilities maintainedImage: food storage and useK44Toilet facilities: properly constructed, supplied, cleanedImage: food storage and useK44Fremises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: food storage and useK44Floor, walls, ceilings: built, maintained, cleanImage: food storage; food storag									
K22Toxic substances properly identified, stored, usedImage: food storage containers identifiedK30Food storage: food storage containers identifiedImage: food storage containers identifiedK31Consumer self service does prevent contaminationImage: food properly labeled and honestly presentedK33Food properly labeled and honestly presentedImage: food contact surfaces cleanK34Warewash facilities: installed/maintained; test stripsImage: food contact surfaces cleanK35Equipment, utensils: Approved, in good repair, adequate capacityImage: food storage and useK36Equipment, utensils, linens: Proper storage and useImage: food storage and useK37Vending machinesImage: food storage and useK38Adequate ventilation/lighting; designated areas, useImage: food storage and useK39Thermometers provided, accurateImage: food storage and useK40Wiping cloths: properly used, storedImage: food storage and useK41Plumbing approved, installed, in good repair; proper backflow devicesImage: food storage and useK42Garbage & refuse properly disposed; facilities maintainedImage: food storage and useK44Toilet facilities: properly constructed, supplied, cleanedImage: food storage and useK44Fremises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: food storage and useK44Floor, walls, ceilings: built, maintained, cleanImage: food storage; food storag									
K30Food storage: food storage containers identifiedK31Consumer self service does prevent contaminationK32Food properly labeled and honestly presentedK33Nonfood contact surfaces cleanK34Warewash facilities: installed/maintained; test stripsK35Equipment, utensils: Approved, in good repair, adequate capacityK36Equipment, utensils, linens: Proper storage and useK37Vending machinesK38Adequate ventilation/lighting; designated areas, useK39Thermometers provided, accurateK40Wiping cloths: properly used, storedK41Plumbing approved, installed, in good repair; proper backflow devicesK42Garbage & refuse properly disposed; facilities maintainedK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingK44Floor, walls, ceilings: built,maintained, clean									
K32Food properly labeled and honestly presentedK33Nonfood contact surfaces cleanK34Warewash facilities: installed/maintained; test stripsK35Equipment, utensils: Approved, in good repair, adequate capacityK36Equipment, utensils, linens: Proper storage and useK37Vending machinesK38Adequate ventilation/lighting; designated areas, useK39Thermometers provided, accurateK40Wiping cloths: properly used, storedK41Plumbing approved, installed, in good repair; proper backflow devicesK42Garbage & refuse properly disposed; facilities maintainedK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingK45Floor, walls, ceilings: built, maintained, clean									
K33Nonfood contact surfaces cleanImage: Second secon	K31 Consumer self service does prevent contamination								
K34Warewash facilities: installed/maintained; test stripsImage: Construct of the stripsImage: Construct of the stripsK35Equipment, utensils: Approved, in good repair, adequate capacityImage: Construct of the stripsImage: Construct of the stripsK35Equipment, utensils, linens: Proper storage and useImage: Construct of the stripsImage: Construct of the stripsK36Equipment, utensils, linens: Proper storage and useImage: Construct of the stripsImage: Construct of the stripsK37Vending machinesImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsK38Adequate ventilation/lighting; designated areas, useImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsK40Wiping cloths: properly used, storedImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsK41Plumbing approved, installed, in good repair; proper backflow devicesImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsK42Garbage & refuse properly disposed; facilities maintainedImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsImage: Construct of the stripsK43Toilet facilities: properly construct of the stripsImage: Adequate vermin-proofingImage: Construct of the stripsImage: Construct of the stripsK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: Construct of the strips </td <td colspan="6"></td> <td></td> <td></td>									
K35Equipment, utensils: Approved, in good repair, adequate capacityImage: CapacityK36Equipment, utensils, linens: Proper storage and useImage: CapacityK37Vending machinesImage: CapacityK38Adequate ventilation/lighting; designated areas, useImage: CapacityK39Thermometers provided, accurateImage: CapacityK40Wiping cloths: properly used, storedImage: CapacityK41Plumbing approved, installed, in good repair; proper backflow devicesImage: CapacityK42Garbage & refuse properly disposed; facilities maintainedImage: CapacityK43Toilet facilities: properly constructed, supplied, cleanedImage: CapacityK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: CapacityK45Floor, walls, ceilings: built, maintained, cleanImage: CapacityK45Floor, walls, ceilings: built, maintained, cleanImage: Capacity	K33 Nonfood contact surfaces clean								
K36Equipment, utensils, linens: Proper storage and useImage: Storage and useK37Vending machinesImage: Storage and useImage: Storage and useK38Adequate ventilation/lighting; designated areas, useImage: Storage and useImage: Storage and useK38Adequate ventilation/lighting; designated areas, useImage: Storage and useImage: Storage and useK39Thermometers provided, accurateImage: Storage and UseImage: Storage and UseK40Wiping cloths: properly used, storedImage: Storage and UseImage: Storage and UseK41Plumbing approved, installed, in good repair; proper backflow devicesImage: Storage and UseImage: Storage and UseK42Garbage & refuse properly disposed; facilities maintainedImage: Storage and UseImage: Storage and UseK43Toilet facilities: properly constructed, supplied, cleanedImage: Storage; Adequate vermin-proofingImage: Storage and UseK44Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofingImage: Storage and UseImage: Storage and UseK45Floor, walls, ceilings: built, maintained, cleanImage: Storage and UseImage: Storage and UseImage: Storage and Use									
K37Vending machinesImage: Second Secon									
K38Adequate ventilation/lighting; designated areas, useImage: Second Seco									
K39 Thermometers provided, accurate Image: Second Sec									
K40Wiping cloths: properly used, storedImage: cloths: properly used, storedK41Plumbing approved, installed, in good repair; proper backflow devicesImage: cloths: properly disposed; facilities maintainedK42Garbage & refuse properly disposed; facilities maintainedImage: cloths: properly constructed, supplied, cleanedK43Toilet facilities: properly constructed, supplied, cleanedImage: clean, in good repair; Personal/chemical storage; Adequate vermin-proofingK44Floor, walls, ceilings: built, maintained, cleanImage: cleaned									
K41 Plumbing approved, installed, in good repair; proper backflow devices Image: Construct a structure of the struc	K39 Thermometers provided, accurate								
K42 Garbage & refuse properly disposed; facilities maintained Image: Constructed in the second									
K42 Garbage & refuse properly disposed; facilities maintained Image: Constructed in the second	K41 Plumbing approved, installed, in good repair; proper backflow devices								
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing K45 Floor, walls, ceilings: built, maintained, clean									
K45 Floor, walls, ceilings: built, maintained, clean	K43 Toilet facilities: properly constructed, supplied, cleaned								
K45 Floor, walls, ceilings: built, maintained, clean	K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofin	g							
the unapproved private nonionining/orooping quartere									
K47 Signs posted; last inspection report available	K47 Signs posted; last inspection report available								

OFFICIAL INSPECTION REPORT

Facility FA02	y 288920 - SNOWEE ROLLS			Inspection Date 11/21/2024		
Program Owner Name Inspection Tr PR0433238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 NGUYEN, THUY 14:30 - 15						
K48 Plan review						
K49 P	K49 Permits available					
K58 P	Placard properly displayed/posted					

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

ltem	Location	Measurement Comments	
milk	reach-in	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
chlorine	3 comp sink	200.00 PPM	
half and half	food prep cold hold	40.00 Fahrenheit	
ambient	freezer	6.00 Fahrenheit	
eggs	reach-in	38.00 Fahrenheit	
whipped cream	food prep cold hold	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Discussed time control for boba; facility must fill out the Department's TPHC form, time mark the boba for 4 hours and discard at the end of the 4 hour mark if they would like to utilize TPHC (Time Control).

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 <u>12/5/2024</u>. 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.

Leg	end:

[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

Caroline Drayton

Received By:

Ice Cream Maker d On: November 21, 2024

Signed On:

R202 DACR4NGWH Ver. 2.39.7