# **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 FA0266233 - MOD PIZZA		Site Address 1031 COCHRANE RD 100, MORGAN HILL, CA 95037		Inspection Date 11/16/2023	ľ	Placard Color
	Program PR0393095 - FOOD PREP / F0	OOD SVC OP 6-25 EMPLOYEES RC	Owner Name 2 - FP13 MOD SUPER FAST PIZZA (C/-		Inspection Time 11:15 - 12:00		GRE
Inspected By Inspection Type GINA STIEHR FOLLOW-UP INSPECTION			Consent By ANGIE GIRABALD	I		IL	N/ <i>A</i>



#### **Comments and Observations**

## **Major Violations**

Cited On: 11/13/2023

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

This violation found not in compliance on 11/16/2023. See details below.

Cited On: 11/16/2023

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

Compliance of this violation has been verified on: 11/16/2023

Cited On: 11/13/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c),

This violation found not in compliance on 11/16/2023. See details below.

#### **Minor Violations**

N/A

#### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
ham	food prep cold hold unit	40.00 Fahrenheit	
pesto	food prep surface	52.00 Fahrenheit	
pesto	food prep cold hold unit	41 00 Fahrenheit	

## **Overall Comments:**

Follow-up inspection for major violations #7 (food temperature) and #13 (food adulteration). Major violation #7 is still an issue but was corrected on site. Discussed temperature and time control with manager. Did not observe any food adulteration issues during time of 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 11/30/2023. 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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Facility	Site Address	Inspection Date	
FA0266233 - MOD PIZZA	1031 COCHRANE RD 100, MORGAN HILL, CA 95037	11/16/2023	
Program PR0393095 - FOOD PREP / FOOD SVC OP 6-25 FMPI OYEES RC	Owner Name 2 - FP13 MOD SUPER FAST PIZZA (CALIFORNIA) LLC	Inspection Time	

# 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

Gen

Received By: Angie Girabaldi

Manager

Signed On: November 16, 2023