

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 FA0257293 - JONTY'S		Site Address 17300 DEPOT ST, MORGAN HILL, CA 95037		Inspection Date 07/09/2025		Placard Color & Score RED 52		
Program PR0376155 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NGUYEN, PAUL		Inspection Time 11:30 - 13:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By KIM HOANG				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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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				
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0257293 - JONTY'S	Site Address 17300 DEPOT ST, MORGAN HILL, CA 95037	Inspection Date 07/09/2025
Program PR0376155 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, PAUL	Inspection Time 11:30 - 13:30
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 to measure in the temperature danger zone (cooked chicken 61F, raw shell eggs 79F, mayo 48F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. [COS] PIC had staff voluntarily discard the PHFs that were compromised.*

Follow-up By
07/15/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Observed potentially hazardous food that was subject to time control to not be time marked (cooked rice noodle 73F). [CA] ENSure PHFs that are subject to TPHC (Time as a Public Health Control) are time-marked for 4 hours and discarded at the end of the 4 hour mark. [COS] PIC had staff voluntarily discard the noodles.*

Follow-up By
07/15/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *No hot water at food prep sink or 3 comp sink (3 comp sink was completely turned off). [CA] Provide a minimum of 120F water at food prep and 3 comp warewash sinks .*

Follow-up By
07/15/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *When water was turned on for the 3 comp sink by owner, wastewater flooded the restaurant floor. [CA] Ensure wastewater is properly disposed.*

Follow-up By
07/15/2025

Minor Violations

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

Inspector Observations: *No Food Safety Certificate for review. [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.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee to clean outside prep area and then come inside without handwashing. Observed owner to come to facility during time of inspection and don gloves to work on food without handwashing. [CA] Ensure employees wash hands when changing tasks that can cause contamination. [COS] Staff and owner were instructed to properly wash hands.*

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: *Observed brown mold like substance on inside panel of ice machine. [CA] Clean and sanitize ice machine on a regular basis.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 4 flies in facility. [CA] Eliminate flies from the facility; recommend working with professional pest control.*

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: *REPEAT VIOLATION. Full food preparation being done outside (noodle bowl assembly, cutting carrots). [CA] Discontinue doing any food preparation outside of facility with the exception of cooking on an approved bbq grill (employees may only take raw meat outside to put directly on the grill AND remove cooked meat from grill and move it directly to inside of the facility. Employees may not do any marinating, preparing, cutting or serving outside. All equipment must be moved into the facility or removed from the premises except for the grill. [COS] PIC had staff bring all food back inside and will discontinue preparing outside.*

Follow-up By
07/15/2025

OFFICIAL INSPECTION REPORT

Facility FA0257293 - JONTY'S	Site Address 17300 DEPOT ST, MORGAN HILL, CA 95037	Inspection Date 07/09/2025
Program PR0376155 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, PAUL	Inspection Time 11:30 - 13:30

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: REPEAT VIOLATION: Observed the use of cooking equipment for foods that give off grease laden vapors (pork, eggrolls)--- 1 waring oven, 1 cadco oven, 1 panini press, 1 deep fryer. Facility unable to provide mechanical ventilation exemption and do not have a hood to operate cooking equipment. [CA] Discontinue use of equipment. Facility is still using unapproved equipment after 12/12/2023 deadline and was therefore impounded.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	food prep surface	61.00 Fahrenheit	
mayo	food prep cold hold	48.00 Fahrenheit	
pork belly	hot hold	159.00 Fahrenheit	
milk	lowboy cooler	38.00 Fahrenheit	
raw beef	next to food prep sink	43.00 Fahrenheit	
raw shell eggs	outside food prep table	79.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **7/23/2025**. 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.

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: Kim Hoang
Owner
Signed On: July 09, 2025