

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 FA0263908 - ODEUM RESTAURANT | | Site Address 17500 DEPOT ST 180, MORGAN HILL, CA 95037 | | Inspection Date 02/07/2025 | | Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 90 </div> | | |
| Program PR0388966 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name CALISI, SALVATORE | | Inspection Time 14:45 - 15:45 | | | |
| Inspected By GINA STIEHR | | Inspection Type ROUTINE INSPECTION | | Consent By SALVATORE | | | | FSC Geronimo Tecolote 11/30/2025 |

| 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 | | | | |
| 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 | | |
| 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 | | |
| 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 | | X |
| 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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed a potentially hazardous food located in the food prep cold hold unit that measured in the temperature danger zone (hummus 49F). According to PIC, the hummus was left out a little too long during loading of the unit. [SA] PIC had staff put the hummus in the walk-in cooler to quickly cool back down to 41F.

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 concentration at warewash machine measured at 10ppm. [CA] Ensure warewash machine provides a chlorine concentration of 50ppm.

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: Observed a counter top deep fryer. [CA] Place deep fryer under hood or remove from the facility.

The lids on the food prep cold hold units are broken. [CA] Repair lids.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Lack of a gap between the end of the discharge pipe and the floor sink under the warewash sink. [CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through a 1" airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|-----------------|-----------------------|-------------------|----------|
| milk | lowboy cooler | 37.00 Fahrenheit | |
| milk | walk-in cooler | 41.00 Fahrenheit | infrared |
| fish | reach-in | 41.00 Fahrenheit | |
| cheese | food prep cold hold | 41.00 Fahrenheit | |
| cooked potatoes | reach-in refrigerator | 40.00 Fahrenheit | |
| hummus | food prep cold hold | 49.00 Fahrenheit | |
| cooked octopus | walk-in cooler | 45.00 Fahrenheit | cooling |
| lamb | food prep cold hold | 41.00 Fahrenheit | |
| shrimp | reach-in freezer | 12.00 Fahrenheit | |
| pasta | reach-in freezer | 15.00 Fahrenheit | |
| chlorine | warewash machine | 10.00 PPM | |
| cooked zucchini | cooling rack | 74.00 Fahrenheit | |
| cream | food prep cold hold | 42.00 Fahrenheit | |
| raw beef | walk-in cooler | 42.00 Fahrenheit | infrared |
| hot water | food prep sink | 120.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| cream sauce | warmer | 140.00 Fahrenheit | |

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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 2/21/2025. 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: Husam Khatib
Waiter

Signed On: February 07, 2025