

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 12/06/2023	
Program PR0376155 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NGUYEN, PAUL		Inspection Time 11:00 - 12:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By THERESE TAN	FSC Paul Minhthu Nguyen 03/26/2026	

Placard Color & Score

YELLOW

64

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						N
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		X			N
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
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	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

K05 - 8 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 rinse hands while still wearing gloves when changing tasks. [CA] Ensure staff properly washes hands for 20 seconds with warm water and soap, and then dry with single use paper towels. [COS] Instructed staff to properly wash hands in handwash sink with soap and warm water, then dry with paper towel. Discontinue washing hands with gloves on.*

Follow-up By
12/12/2023

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

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone (raw pork 52F-61F, raw shell eggs 61F and shrimp spring rolls 61F). [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 storing raw meats out of temperature control for hours prior to cooking. If facility would like to implement time control (TPHC- Time as a Public Health Control), they must fill out the Department's TPHC form, time mark the food for 4 hours and discard the food at the end of the 4 hour mark. [SA] PIC will cook the raw pork within 30 minutes and will discard the leftover shrimp spring rolls by 3pm.*

Follow-up By
12/12/2023

Minor Violations

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

Inspector Observations: *No Food Handler Cards available for review during time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink completely inaccessible (blocked with table, basing was completely full of equipment and covered by a cutting board). [CA] Ensure handwash sink is clear and accessible at all times.*

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: *Observed full food preparation being done outside (coffee making and assembling, peeling carrots, making peanut sauce, etc). [CA] Discontinue doing any food preparation outside of the 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 the grill and move it directly inside the facility. Employees may not do any marinating, preparing, cutting or serving outside. All equipment must be moved into facility or removed from the premises except for the grill. [COS] PIC had staff bring all food back inside and will discontinue food preparation outside.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food such as bag of carrots stored directly on the ground outside. [CA] Ensure food is stored at least 6" off of the ground.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility does not have test strips. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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

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Inspector Observations: *Observed the use of cooking equipment for foods that give off grease laden vapors (pork, egg rolls)---- 2 cadco ovens, 1 panini press, and one deep fryer. Facility unable to provide mechanical ventilation exemption paperwork. [CA] Discontinue using deep fryer and panini press. Facility must provide mechanical ventilation exemption paperwork by 12/12/23 or all cooking equipment will be impounded. The mechanical ventilation exemption only allows the use of 2 pieces of cooking equipment without the use of a hood.*

Follow-up By 12/12/2023

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Facility does not have a thermometer. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed employee drinks stored directly on food prep surfaces. [CA] Discontinue storing employee drinks on food prep surfaces. Store employee drinks and belongings separate and away from food preparation and food storage areas*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed heavy build up of grease and staining on walls by deep fryer. [CA] Thoroughly clean and sanitize walls.*

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
raw pork roast	on top of large cadco oven	52.00 Fahrenheit	
pork	cooling in 3 compartment sink basin	102.00 Fahrenheit	
raw beef	reach-in freezer	3.00 Fahrenheit	
raw shell eggs	outside prep table	61.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw pork roast	on top of cadco oven	61.00 Fahrenheit	
shrimp spring rolls	on top of food prep cold hold	61.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
curry chicken	lowboy refrigerator	42.00 Fahrenheit	
half and half	low boy refrigerator	43.00 Fahrenheit	
steak sauce with oil and garlic	food prep cold hold unit	40.00 Fahrenheit	

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 **12/20/2023**. 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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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
Manager

Signed On: December 06, 2023