

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 FA0203295 - YOLKED		Site Address 775 E DUNNE AV, MORGAN HILL, CA 95037		Inspection Date 04/04/2024	
Program PR0305362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANGELOPOULOS, JAMES		Inspection Time 10:45 - 13:15
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By DAVE KJOLHAUG	FSC		

Placard Color & Score
RED
80

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				N
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		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

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

Inspector Observations: *Observed floor drain that backs up when a warewash cycle is completed. Also, observed 3 clogged floor sinks in the warewash room (one under the 3 comp sink which the walk-in cooler drains into, 1 in corner of warewash room that the under drawer cooler drains into, and one under the conveyor rollers). There is no sign of sewage on the floor and facility plumbing can function properly without the use of those 3 floor sinks. [CA] Repair/unclog floor drains and sinks and ensure they are operating properly.*

Follow-up By
04/05/2024

NOTE: Plumbers came out during time of routine inspection and were able to clear 2 of the 3 clogged floor sinks.

Minor Violations

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located in an ice bath next to the cookline (liquid egg 46F and shell eggs 49F). [CA] Ensure PHFs are either temperature controlled or time controlled. For temperature control, ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. For time control (TPHC- Time as a Public Health Control), facility 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 discard the eggs at the end of 4 hours.*

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 in warewash machine measured at 25ppm. [CA] Ensure chlorine from warewash machine measures at 50ppm. Repair/adjust machine. Use 3 comp sink for manual warewashing until machine can be repaired.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed gap in hood filters. [CA] Properly install hood filters; minimize gaps.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled wiping rags on food prep surfaces. [CA] Keep wiping rags in sanitizer bucket when not in use. Ensure water in sanitizer bucket has 100ppm of chlorine or 200ppm of quat.*

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

Inspector Observations: *Observed gap in FRP above steam table. [CA] Ensure FRP is properly adhered/sealed to wall.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken	in basket above deep fryer	84.00 Fahrenheit	par- cooked 20 minutes prior
shell eggs	ice bath	49.00 Fahrenheit	
liquid eggs	ice bath	46.00 Fahrenheit	
peas	walk-in freezer	8.00 Fahrenheit	
milk	walk-in cooler	33.00 Fahrenheit	
ham	food prep cold hold	40.00 Fahrenheit	
cooked potatoes	walk-in cooler	36.00 Fahrenheit	
chlorine	warewash machine	25.00 PPM	
cooked potatoes	ice bath in food prep sink	60.00 Fahrenheit	cooling
salsa	food prep cold hold	39.00 Fahrenheit	
grilled onion	food prep cold hold	35.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
whipped butter	cold hold	40.00 Fahrenheit	
hot water	food prep sink	120.00 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 **4/18/2024**. 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: Jim Angelopoulos
Manager

Signed On: April 04, 2024