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

K46 No unapproved private home/living/sleeping quarters K47 Signs posted; last inspection report available



	<u>OFFIC</u>	IAL INSPE	CTION R	EPORT				_			
Fac	lity 0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTERE	Y RD 106D M	IORGAN HILL (CΔ 95(Inspection 09/09		I	Placard C	olor & Sco	re
	gram	10000 WONTENE	Owner Nar		37 (30)	Inspecti		11	GR	EEI	V I
_	0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC		QUEEN	'S PIZZA AND S	ANDW	12:00	- 13:30	41	_	_	_
	lected By IRISTINA RODRIGUEZ IRISTINA RODRIGUEZ INSPECTION	Consent By GONZALES		FSC Exempt Please ch	neck FS	C format	t.		<u>\</u>	8	
F	ISK FACTORS AND INTERVENTIONS				IN	Ol Major		OS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification				Χ	majo.					
	Communicable disease; reporting/restriction/exclusion				Х						
	No discharge from eyes, nose, mouth				Χ						
	Proper eating, tasting, drinking, tobacco use				Х						
	Hands clean, properly washed; gloves used properly				Х						
	Adequate handwash facilities supplied, accessible				Х						
K07	Proper hot and cold holding temperatures				Χ						
K08	Time as a public health control; procedures & records									Х	
K09	Proper cooling methods									Х	
	Proper cooking time & temperatures				Χ						
	Proper reheating procedures for hot holding				Χ						
	Returned and reservice of food				Х						
	Food in good condition, safe, unadulterated				Χ						
	Food contact surfaces clean, sanitized				X						
	Food obtained from approved source				Х						
_	Compliance with shell stock tags, condition, display									Х	
	Compliance with Gulf Oyster Regulations									Х	
	Compliance with variance/ROP/HACCP Plan									Х	
	Consumer advisory for raw or undercooked foods									X	
	Licensed health care facilities/schools: prohibited foods n	ot being offered								Χ	
	Hot and cold water available				X						
	Sewage and wastewater properly disposed				X						
K23	No rodents, insects, birds, or animals				Χ						
	OOD RETAIL PRACTICES									OUT	cos
K24	Person in charge present and performing duties										
	Proper personal cleanliness and hair restraints										
	Approved thawing methods used; frozen food										
	Food separated and protected										
	Fruits and vegetables washed										
	Toxic substances properly identified, stored, used										
	Food storage: food storage containers identified										
	Consumer self service does prevent contamination										
	Food properly labeled and honestly presented										
_	Nonfood contact surfaces clean									V	
	Warewash facilities: installed/maintained; test strips	oon ooitu								Χ	
_	Equipment, utensils: Approved, in good repair, adequate Equipment, utensils, linens: Proper storage and use	сарасіту									
	Vending machines										
	Adequate ventilation/lighting; designated areas, use										
	Thermometers provided, accurate										
	Wiping cloths: properly used, stored										
	Plumbing approved, installed, in good repair; proper back	flow devices									
	Garbage & refuse properly disposed; facilities maintained										
	Toilet facilities: properly constructed, supplied, cleaned										
	Premises clean, in good repair; Personal/chemical storage	ge; Adequate verm	nin-proofina								
	Floor walls ceilings huilt maintained clean	<i>,</i>	1								

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OFFICIAL INSPECTION REPORT

Facility FA0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTEREY RD 106D, MORGAN HILL, CA 95037	Inspection Date 09/09/2020		
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	Owner Name 2 - FP10 QUEEN'S PIZZA AND SANDWICH LLC	Inspection Time 12:00 - 13:30		
K48 Plan review				
Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: No test strips for chlorine. [CA] Provide test strips to monitor concentration of sanitizer.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	Location	<u>Measurement</u>	Comments
water	dish sink	120.00 Fahrenheit	
cheese	refrigerator	39.00 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 9/23/2020. 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.

OFFICIAL INSPECTION REPORT

Facility FA0250705 - QUEEN'S PIZZA AND SANDWICH	Site Address 16965 MONTEREY R	Inspection Date 09/09/2020	
Program PR0361060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name QUEEN'S PIZZA AND SANDWICH LLC	Inspection Time 12:00 - 13:30

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:

Signed On: October 23, 2020

Comment: not signed due to COVID19. Report emailed to facility

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