

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 FA0288920 - SNOWEE ROLLS		Site Address 30 E 3RD ST 100, MORGAN HILL, CA 95037		Inspection Date 10/09/2026		Placard Color & Score GREEN 85		
Program PR0433238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NGUYEN, THUY		Inspection Time 15:30 - 17:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By LEONARDO				FSC J Walter Louie 01/12/2029

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
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							
K23	No rodents, insects, birds, or animals			X				S

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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		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

No major violations were observed during this inspection.

Minor Violations

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: In the warewashing sink, measured chlorine sanitizer at 50ppm.

[CA] During manual warewashing, utensils and equipment shall be sanitized in the final sanitizing rinse with sanitizer at the appropriate concentration, such as chlorine sanitizer at 100ppm (1 tablespoon of bleach per gallon of water).

[COS] PIC increased the concentration of chlorine. Chlorine sanitizer remeasured at 100ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the handwashing sink, warm water was not available at the time of inspection. Hot water was turned off due to leak.

[CA] Handwashing sinks shall provide an adequate, pressurized supply of warm water from 100-108F.

[COS] PIC turned the hot water back on and will get the leak repaired.

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

Inspector Observations: Observed numerous dead cockroaches in different life stages throughout facility in the following areas. No live activity was observed.

1. under storage racks and behind door in dry storage room
2. on wall behind two door upright freezer
3. in four sticky traps under water heater
4. in one sticky trap under two door upright cooler

[CA] Each food facility shall be kept free of vermin. Ensure sticky traps are changed regularly to monitor vermin activity.

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: At the warewashing sink, test strips were not available.

[CA] Testing materials such as test strips shall be provided to adequately measure the concentration of sanitizer during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed metal spatulas stored in container of water at ambient temperature. Per PIC, only the water is changed every one or two ice cream batches.

[CA] Food contact surfaces shall be cleaned and sanitized at least every four hours or at any time contamination may occur. Time mark container every four hours to ensure utensils are cleaned and sanitized every four hours.

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

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Inspector Observations: *Observed gaps in the bottom seal of front door.*

[CA] *Eliminate gaps greater than 1/4 inch to prevent the entrance and harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
milk-based ice cream mix	two door prep cooler	39.00 Fahrenheit	
ube syrup	upright cooler	34.00 Fahrenheit	IR
hot water	prep sink	120.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
chlorine sanitizer	warewashing sink	50.00 PPM	remeasured to 100ppm
eggs	upright cooler	34.00 Fahrenheit	IR
ice cream mix	upright freezer	16.00 Fahrenheit	IR
warm water	restroom sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection with N. Hak. Report written by N. Hak.

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 **10/23/2026**. 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: Leonardo
Shift Manager
Signed On: October 09, 2026