

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 FA0230001 - THE HILL		Site Address 17330 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 11/01/2024		Placard Color & Score YELLOW 63		
Program PR0330001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ACEVEDO, HUBERTO		Inspection Time 16:00 - 17:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By HUBERTO ACEVEDO				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
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		X			
K14	Food contact surfaces clean, sanitized		X		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		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		
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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels at kitchen handwash sink. [CA] Ensure soap and paper towels are stocked at all handwash stations at all times. [COS] PIC filled paper towel dispenser.

Follow-up By
11/06/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed flies and feathers in consumable ice. Per PIC, the ice was old from yesterday. [CA] Ensure all food, ice and drinks are free from adulteration. [COS] PIC discarded ice during time of inspection.

Follow-up By
11/06/2024

K14 - 8 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, 114125(b), 114141

Inspector Observations: Observed heavy build up of mold like substance on inside panel of ice machine dripping onto consumable ice. [CA] Thoroughly clean and sanitize ice machine on a regular basis. Discard the compromised ice.

Follow-up By
11/06/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot water available at kitchen handwash station and food prep sink. PIC stated that they don't use hot water at those sinks so it was turned off. [CA] Ensure handwash sinks are able to provide water at a temperature of 100F and food prep sink can provide hot water at a minimum of 120F. [COS] PIC turned on the hot water during time of inspection.

Follow-up By
11/06/2024

Minor Violations

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

Inspector Observations: Food Safety Certificate and Food Handler Cards not available or expired. [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.

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

Inspector Observations: Observed open bulk food items such as dry pasta and chips. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
hot water	food prep sink once hot water switched on	120.00 Fahrenheit	
hot water	handwash sink once hot water switched on	100.00 Fahrenheit	
beef sauce	drawer cooler	36.00 Fahrenheit	
hot water	food prep sink	78.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
french fries	reach-in freezer	9.00 Fahrenheit	
cheese	drawer cooler	41.00 Fahrenheit	
shredded cheese	reach-in cooler	40.00 Fahrenheit	
hot water	handwash sink	78.00 Fahrenheit	

Overall Comments:

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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 **11/15/2024**. 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.

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: Huberto Acevedo
Owner
Signed On: November 01, 2024