

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 FA0263908 - ODEUM RESTAURANT		Site Address 17500 DEPOT ST 180, MORGAN HILL, CA 95037		Inspection Date 06/26/2026		Placard Color & Score YELLOW 78		
Program PR0388966 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CALISI, SALVATORE		Inspection Time 15:15 - 17:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY CISNEROS				FSC Geronimo T Ecolote 12/06/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		X			
K14	Food contact surfaces clean, sanitized	X						S
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		
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		
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

K07 - 8 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 a food prep cold hold unit, in a reach-in cooler and on a rolling rack (see "Measured Observations"). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. [COS] PIC voluntarily discarded all compromised foods.*

Follow-up By
06/30/2026

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

Inspector Observations: *Observed a hair in and uncovered container of chicken. [CA] Keep food safe, covered and unadulterated. [COS] PIC voluntarily discarded the chicken.*

Follow-up By
06/30/2026

Minor Violations

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 open container of breadcrumbs stored directly under the towel dispenser at one of the handwash stations. [CA] Keep food protected and covered and away from locations where contamination can occur.*

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

Inspector Observations: *Observed box of onions and box of potatoes stored directly on the ground. [CA] Store food at least 6" off of the ground.*

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

Inspector Observations: *One light underneath hood was not working. [CA] Repair light.*

Observed deep fryer positioned in a way that lacks a 6" overhang. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chicken	reach-in	41.00 Fahrenheit	
goat cheese	food prep cold hold	59.00 Fahrenheit	
tomatoes	food prep cold hold	57.00 Fahrenheit	
steaks	reach-in	50.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
mozz cheese	food prep cold hold	58.00 Fahrenheit	
beef	food prep cold hold	43.00 Fahrenheit	
beans	food prep cold hold	56.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
shredded cheese	food prep cold hold	41.00 Fahrenheit	
pasta	reach-in freezer	12.00 Fahrenheit	
lamb	food prep cold hold	41.00 Fahrenheit	
chicken	reach-in	46.00 Fahrenheit	
cream	food prep cold hold	59.00 Fahrenheit	
salmon	reach-in	35.00 Fahrenheit	
garlic in oil	rolling rack	76.00 Fahrenheit	
bacon	reach-in	51.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
beef	reach-in	54.00 Fahrenheit	
milk	reach-in	43.00 Fahrenheit	infrared
salmon	reach-in	46.00 Fahrenheit	prepped recently per PIC
gorgonzola	food prep cold hold	41.00 Fahrenheit	
beef	reach-in freezer	20.00 Fahrenheit	
spinach dip	reach-in	49.00 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 **7/10/2026**. 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: Anthony Cisneros
Acting Manager
Signed On: June 26, 2026