

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 FA0203143 - ROSY'S AT THE BEACH	Site Address 17320 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 01/28/2025
Program PR0307318 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CABANA BEACH INC	Inspection Time 14:30 - 15:30
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By ANNA

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee rinsed dirty dishes, without handwashing, touched clean glasses from dishmachine and put the clean glasses away.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Instructed employee to wash hands prior to touching clean utensils and equipment.

Minor Violations

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

Inspector Observations: 10+ old rodent droppings on the floor under the 3 compartment sink in bar area. Reviewed last pest control report. Pest control provided monthly service to facility. No rodent activity documented on the report.

[CA] Clean and sanitize area of old droppings.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Shrimp measured at 47F (internal) at 2 compartment food prep sink. Per PIC, placed shrimp out for 1 hour for thawing.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Employee directed to put shrimp back to walk-in fridge for cooling.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine sanitizer bucket measured at 200ppm. Sanitizer bucket is stored next to a bag of buns.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens. Adjust chlorine concentration to 100ppm.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Mixed tuna	Counter fridge	41.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	Test strip available
Raw tuna	2 doors reach-in fridge	38.00 Fahrenheit	
Raw shrimp	Thawing in 2 compartment sink	47.00 Fahrenheit	
Shrimp	Open top fridge across from cookline	40.00 Fahrenheit	
Eggs	Walk-in fridge	39.00 Fahrenheit	
Water	Hand wash sink restroom	102.00 Fahrenheit	
Chlorine	Sanitizer bucket	200.00 PPM	
Water	2 compartment sink prep	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Cut tomato	Open top fridge	38.00 Fahrenheit	
Garlic	Counter fridge	41.00 Fahrenheit	
Linguine	Counter fridge	41.00 Fahrenheit	
Water	2 compartment sink dishmachine area	120.00 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 **2/11/2025**. 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: Anna
Manager

Signed On: January 28, 2025