

# 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

|                                                                                  |  |                                                               |                                              |                                      |                                         |                                                                                                                                                                |  |                                            |
|----------------------------------------------------------------------------------|--|---------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------|
| <b>Facility</b><br>FA0250126 - GIORGIO'S ITALIAN FOOD & PIZZERIA                 |  | <b>Site Address</b><br>643 E CALAVERAS BL, MILPITAS, CA 95035 |                                              | <b>Inspection Date</b><br>11/12/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>88</b> </div> |  |                                            |
| <b>Program</b><br>PR0360410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                               | <b>Owner Name</b><br>FULFILLMENT SYSTEMS INC |                                      | <b>Inspection Time</b><br>14:15 - 15:50 |                                                                                                                                                                |  |                                            |
| <b>Inspected By</b><br>NHA HUYNH                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                              | <b>Consent By</b><br>ADRIAN VAZQUEZ  |                                         |                                                                                                                                                                |  | <b>FSC</b> Salomon Contreras<br>12/05/2028 |

  

| 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  |       |       |        |     |     | S   |
| K03                            | No discharge from eyes, nose, mouth                                         | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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     |        |     |     |     |
| 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                                    |     |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| 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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|                                                                           |                                   |                                                        |                                  |
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| Program<br>PR0360410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>FULFILLMENT SYSTEMS INC                  | Inspection Time<br>14:15 - 15:50 |
| 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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

#### Inspector Observations:

**Multiple items in the 1 door 6 drawers prep cooler (right side) at the cookline line was measured at 46 degrees Fahrenheit.**

**[Corrective Action] Ensure cold Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.**

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:

**No sanitizer concentration was measurable in the 3 compartment sink at the bar area. Observed sanitizer bottle empty. No active warewashing at the time of inspection.**

**[Corrective Action] Ensure there is sanitizer in the 3 compartment sink. Asked the PIC to change the sanitizing bottle.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### Inspector Observations:

**Heavy dust accumulation on the vent guard on the ceiling in the restrooms.**

**[Corrective Action] Thoroughly clean and maintain clean.**

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:

**Multiple pressurized cylinders not secured by the back door.**

**[Corrective Action] Ensure pressurized cylinders are secured to a rigid structure.**

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

#### Inspector Observations:

**1. Oil accumulation on the floor in the dry storage room under the bottles of oil and compressor device.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Heavy grime accumulation on the floor by the kegs in the walk-in cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                                   | Location                            | Measurement       | Comments   |
|----------------------------------------|-------------------------------------|-------------------|------------|
| chlorine sanitizer                     | dishwasher                          | 50.00 PPM         |            |
| whip cream                             | single door undercounter cooler     | 39.00 Fahrenheit  | service    |
| sausage, pepperoni                     | 4 door undercounter cooler          | 33.00 Fahrenheit  | pizza      |
| milk                                   | 3 door undercounter cooler          | 35.00 Fahrenheit  | service    |
| cheese, ground meat                    | 4 door undercounter cooler - insert | 40.00 Fahrenheit  | pizza      |
| squid, salmon                          | 2 drawer cooler                     | 39.00 Fahrenheit  |            |
| milk, raw shell eggs, meat sauce, ribs | walk-in cooler                      | 35.00 Fahrenheit  |            |
| meat sauce                             | steam table                         | 160.00 Fahrenheit |            |
| chicken, ham                           | 3 door upright cooler               | 37.00 Fahrenheit  |            |
| sliced tomatoes, shrimp                | 1 door 6 drawers prep cooler        | 46.00 Fahrenheit  | right side |
| milk                                   | 3 door reach-in cooler              | 37.00 Fahrenheit  | bar        |
| hot water                              | 3 compartment sink                  | 120.00 Fahrenheit |            |
| chicken                                | work table                          | 117.00 Fahrenheit | cooling    |
| spaghetti, lasagna, cheese             | 1 door 6 drawers prep cooler        | 39.00 Fahrenheit  | left side  |
| fish, chicken                          | 9 drawers cooler                    | 39.00 Fahrenheit  |            |
| cheese, chicken                        | 3 doors 3 drawer prep cooler        | 38.00 Fahrenheit  |            |

## Overall Comments:

*Prior to the start of the inspection, an employee was sent home today due to having the flu. Employee was wearing mask.*

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 **11/26/2024**. 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: Adrian Vazquez  
General Manager  
Signed On: November 12, 2024