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

Program PR0300710 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 Owner Name HIN, MONG KUL Inspection Time 14:15 - 15:15 GREEN N/A Inspected By GUILLERMO VAZQUEZ Inspection Type FOLLOW-UP INSPECTION Consent By VIMOL HIN	Facility FA0203217 - LOMBARDO'S DONUTS		Site Address 219 W MAIN AV, MORGAN HILL, CA 95037		Inspection Date 01/22/2024	Placard Color & Score
Inspected By GUILLERMO VAZQUEZ FOLLOW-UP INSPECTION VIMOL HIN		DOD SVC OP 0-5 EMPLOYEES RC 2				
						N/A

Comments and Observations

Major Violations

Cited On: 01/19/2024 K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f) Compliance of this violation has been verified on: 01/22/2024 Cited On: 01/19/2024 K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a) Compliance of this violation has been verified on: 01/22/2024 Cited On: 01/19/2024 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5 Compliance of this violation has been verified on: 01/22/2024 **Minor Violations** N/A **Measured Observations** Item Location Measurement Comments Mayo Prep table 41.00 Fahrenheit Shelled eggs Under counter (prep table) 41.00 Fahrenheit

Overall Comments:

This a follow up inspection to verify that all major violations mentioned on 1/19/24 inspection report have been addressed. All violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational.

- K07: Proper hot and cold holding temperatures. See measured observations within prep table. Go over employees the importance of keeping foods 41*F below or 135*F above.

- K23: No rodents, insects, birds, or animals. No evidence of vermin activity within the building. The most recent pest control report was provided to specialist. All holes within the facility have been sealed properly, continue to monitor for vermin activity and contact pest control if any is seen.

Continue working on any other violations mentioned on 1/19/24

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 <u>2/5/2024</u>. 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.

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Program PR03	n 00710 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	2 - FP10 Owner Name		Inspection Time 14:15 - 15:15		
.egend:						
CA]	Corrective Action					
cos]	Corrected on Site	/	1 han la			
N]	Needs Improvement					
NA]	Not Applicable					
NO]	Not Observed	Received By:	VIMOL HIN			

Signed On:

Employee

January 22, 2024

 [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