

# 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> FA0263908 - ODEUM RESTAURANT		<b>Site Address</b> 17500 DEPOT ST 180, MORGAN HILL, CA 95037		<b>Inspection Date</b> 05/15/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>85</b> </div>		
<b>Program</b> PR0388966 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> CALISI, SALVATORE		<b>Inspection Time</b> 13:30 - 14:45			
<b>Inspected By</b> GINA STIEHR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> GERONIMO TECOLOTE				<b>FSC</b> Geronimo Tecolote 11/30/2025

  

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						
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			
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						
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		
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	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 food that measured in the temperature danger zone located on a food prep surface (garlic in oil 62F). According to the PIC, the garlic in oil was made 1.5 hours prior to the inspection. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may choose to implement time control (TPHC- Time as a Public Health Control) which involves filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the 4 hour mark. [SA] PIC time marked the garlic in oil and will discard at the 4 hour mark.*

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Hot water valve on one handwash sink was not working. [CA] Ensure all handwashing sinks can provide warm water at a minimum 100F.*

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:** *CO2 tanks not chained to rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

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

**Inspector Observations:** *Kitchen lighting was turned low. [CA] Provide sufficient lighting in kitchen for safety.*

*Observed a table top deep fryer being used on a deep fryer with no overhead ventilation. [CA] Place deep fryer under hood or remove from facility.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
clam chowder	warmer	176.00 Fahrenheit	
beans	food prep cold hold	42.00 Fahrenheit	
garlic in oil	prep surface	62.00 Fahrenheit	per PIC, made 1.5 hours prior
hummus	food prep cold hold	43.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
roasted vegetables	cooling rack	70.00 Fahrenheit	per PIC, cooked 1 hour prior
noodles	reach-in freezer	-3.00 Fahrenheit	
risotto	reach-in cooler	40.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
meat sauce	food prep cold hold	35.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
bacon	reach-in freezer	7.00 Fahrenheit	
cheese, beef	reach-in refrigerator	41.00 Fahrenheit	
tomatoes	food prep cold hold	42.00 Fahrenheit	42F-43F
beef	walk-in cooler	39.00 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 **5/29/2024**. 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



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**Received By:** Geronimo Tecolote  
Sous Chef

**Signed On:** May 15, 2024