

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 FA0250045 - GIORGIO'S ITALIAN GRILL & PIZZERIA		Site Address 17390 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 04/14/2026		Placard Color & Score GREEN 90		
Program PR0360245 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FULFILLMENT SYSTEMS INC		Inspection Time 14:00 - 16:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By MIRANDA				FSC Danielle Banderas 08/19/2030

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						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			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						
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	X	
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		
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		
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 the steam table (meat sauce 112F), in the food prep cold hold unit (diced tomatoes 49F), and in the ice bath (buttermilk 47F). Per PIC, the meat sauce was recently reheated on the stove top and put into the steam table. PIC also stated that the diced tomatoes were brought from the walk-in about 2 hours ago. PIC stated the buttermilk was in the ice bath for about an hour. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Adjust, repair or replace units if necessary. Discontinue using ice baths for cold holding (use refrigeration or time control). [COS] PIC had staff reheat the meat sauce to 165F and put the tomatoes and buttermilk into refrigeration to rapidly cool.

Minor Violations

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

Inspector Observations: Observed packaged lobster in standing water in the food prep sink. [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.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ice cream	reach-in freezer	2.00 Fahrenheit	
diced tomatoes	drawer cooler	40.00 Fahrenheit	
shrimp	drawer cooler	35.00 Fahrenheit	
cheese	food prep cold hold	41.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
chicken	walk-in cooler 2	36.00 Fahrenheit	
chlorine	kitchen warewash machine	50.00 PPM	
meat sauce	steam table	112.00 Fahrenheit	after it was stirred, measured at 144F
diced tomatoes	food prep cold hold	39.00 Fahrenheit	
lobster	food prep sink	36.00 Fahrenheit	
hot water	bar handwash sink	100.00 Fahrenheit	
buttermilk	ice bath	47.00 Fahrenheit	
ribs	cooling rack	86.00 Fahrenheit	cooling 1 hour
hot water	bar 3 comp	120.00 Fahrenheit	
artichoke hearts	food prep cold hold	41.00 Fahrenheit	
cheese	food prep cold hold	40.00 Fahrenheit	
chlorine	bar warewash machine	50.00 PPM	
ribs	walk-in cooler 1	36.00 Fahrenheit	
lasagna	food prep surface	38.00 Fahrenheit	
eggs	walk-in cooler 2	37.00 Fahrenheit	

Overall Comments:

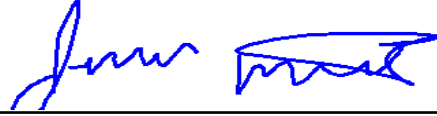
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **4/28/2026**. 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: Juan Munoz
Head Chef

Signed On: April 14, 2026