

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 FA0203161 - DONUTS & THINGS		Site Address 17698 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 12/20/2024	
Program PR0302653 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name YATH, MAO		Inspection Time 12:45 - 13:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By MAO YATH	FSC Mao Yath 01/10/2027		

Placard Color & Score GREEN 90

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			S
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		
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		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 (raw shell eggs 65F and opened jug of milk 47F). Per PIC, the eggs have been out of refrigeration for approximately 2 hours. PIC also stated milk is taken in and out of refrigerator by customers. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Minimize the amount of time PHFs are out of temperature control. Facility may consider using time control (TPHC) as a suitable alternative provided they fill out the Department's TPHC form, time mark the food for 4 hours and discard the food at the end of the 4 hour mark. [COS] PIC put the eggs back into refrigeration to quickly cool down to 41F.

Minor Violations

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

Inspector Observations: Cooking equipment did not have a 6" overhang of ventilation hood. One piece of equipment is about 2 years old per PIC. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Move equipment closer together to provide the 6" overhang; remove cooking equipment if necessary.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shell egg	food prep surface	65.00 Fahrenheit	per PIC, out for 2 hours
beef	freezer	8.00 Fahrenheit	
creamer	beverage slider	39.00 Fahrenheit	
tomatoes	food prep cold hold	34.00 Fahrenheit	
potato salad	food prep cold hold	34.00 Fahrenheit	
milk	beverage slider	47.00 Fahrenheit	
cream cheese	food prep cold hold	39.00 Fahrenheit	
hot water	2 comp sink	120.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
milk	reach-in	37.00 Fahrenheit	

Overall Comments:

Facility permit category is subject to be upgraded due to advanced food preparation (cooking eggs from raw).

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 **1/3/2025**. 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.

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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: Mao Yath
Owner

Signed On: December 20, 2024