

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 FA0201247 - ARTEAGAS FOOD CENTER		Site Address 6906 AUTOMALL PY, GILROY, CA 95020		Inspection Date 01/29/2025		Placard Color & Score GREEN 92		
Program PR0302507 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LOPEZ & ARTEAGA, INC.		Inspection Time 12:40 - 14:25			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By FABIOLA NAVA				FSC Exempt

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						
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						
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		
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: *In the two front grab and go warmers: rotisserie chicken, beef barbacoa, chile verde, and whole pinto beans measured between 100-125F. Per operator, food items were placed in warmers at 11am.*

[CA] *Potentially hazardous foods shall be held hot at 135°F or above.*

[SA] *Food items were time marked, left over food items will be voluntarily discarded by 3pm.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
whole pinto beans	grab and go warmer	100.00 Fahrenheit	
raw shrimp	meat display case	39.00 Fahrenheit	
tamales	grab and go warmer	139.00 Fahrenheit	
raw chicken al pastor	meat display case	37.00 Fahrenheit	
raw beef	walk in cooler - meat	38.00 Fahrenheit	
raw shell eggs	display case	37.00 Fahrenheit	IR
raw mussels	meat display case	38.00 Fahrenheit	
beef barbacoa	grab and go warmer	125.00 Fahrenheit	
water	handwash sinks - meat	100.00 Fahrenheit	
chimichangas	display freezer	2.00 Fahrenheit	IR
raw pork ribs	meat display case	39.00 Fahrenheit	
ambient	produce walk in cooler	40.00 Fahrenheit	
jello	walk in cooler	41.00 Fahrenheit	
water	prep sink - meat	120.00 Fahrenheit	
rotisserie chicken	grab and go warmer	121.00 Fahrenheit	
water	3 comp sinks - meat	120.00 Fahrenheit	
chlorine	santizer buckets	100.00 PPM	
raw pork	walk in cooler - meat	39.00 Fahrenheit	
water	handwash sink - restroom	100.00 Fahrenheit	
chile verde	grab and go warmer	123.00 Fahrenheit	
raw tilapia	meat display case	37.00 Fahrenheit	
crema	walk in cooler	41.00 Fahrenheit	IR
chicken salad	display case	38.00 Fahrenheit	IR
whole milk	display case	36.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
raw chicken breast	meat display case	38.00 Fahrenheit	

Overall Comments:

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 **2/12/2025**. 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

Fabiola N

Received By: Fabiola Nava
manager

Signed On: January 29, 2025