

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 FA0253256 - MAMA MIA'S IN GILROY		Site Address 1360 FIRST ST B, GILROY, CA 95020		Inspection Date 05/30/2025		Placard Color & Score YELLOW 67		
Program PR0368720 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEAMY, FRANK		Inspection Time 14:45 - 16:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JOSE LUIS APARICIO				FSC Jorge Aguirre 3/10/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			N
K07	Proper hot and cold holding temperatures	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		X			N
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	X	
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		X
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Only hand wash station within the kitchen area was missing paper towels within dispenser. Per PIC, the battery died within dispenser.

[CA] Hand washing facilities shall be equipped with hand washing cleanser and single-use sanitary towels in dispensers.

[COS] Paper towel dispenser was re-stocked and batteries changed out.

Follow-up By
06/04/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Per Cook pasta was cooked yesterday and was measured at 67°F at the time of inspection.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[SA] PIC VCD the pasta into the garbage at the time of inspection.

Follow-up By
06/04/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Dish washer in the back of the facility was measured at 0PPM at the time of inspection. Active ware-washing is taking place. Also chlorine dispenser was out of sanitizer.

2. Dish washer within the bar area was measured at 25PPM at the time of inspection. Active ware-washing taking place. Chlorine dispenser is low.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.

[COS] Both dispensers for the chlorine were changed out. Sanitizer within appropriate concentrations; re-measured at 50PPM.

Follow-up By
06/04/2025

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Dented sauce can noted on the floor next to the can rack.

[CA] Bloated or leaking cans shall be discarded immediately.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Bulk marinara sauce in pan was being separated into smaller buckets on the floor at the time of inspection.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. All food prep should be done on tables or within prep sink.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple cloths around the kitchen area are out of sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: 1. Walls behind the steam table have heavy food debris build up at the time of inspection.
[CA] Walls and/or floors in food preparation area shall be kept clean.

2. Hole noted behind the can rack.
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Prep table (pizza station)	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (bar)	25.00 PPM	Adjust to 50PPM. COS
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked pasta	Walk in	39.00 Fahrenheit	
Meatballs	Hot holding (steam table)	158.00 Fahrenheit	
Soup	Hot holding (steam table) #2	163.00 Fahrenheit	
Ambient	Reach in freezers (2x)	5.00 Fahrenheit	
Cooked shrimp	Cook line	198.00 Fahrenheit	Final cook temperature.
Ranch	Prep table (pizza station) #2	39.00 Fahrenheit	
Ham	Prep table (pizza station)	39.00 Fahrenheit	
Pico de gallo	Prep table	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Milk	Walk in #2	39.00 Fahrenheit	
Marinara sauce	Hot holding (steam table)	159.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. COS
Cheese	Prep table	39.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Cooked pasta	Walk in	67.00 Fahrenheit	VCD.
Shelled eggs	Walk in #2	39.00 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 **6/13/2025**. 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.

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: Jose Luis Aparicio
 Manager
Signed On: May 30, 2025