

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 FA0201307 - CAPOS NIGHT CLUB & RESTAURANT		Site Address 7588 MONTEREY RD, GILROY, CA 95020	Inspection Date 04/29/2025
Program PR0307344 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOS CAPOS NIGHT CLUB INC	Inspection Time 13:30 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By ANGELA HINOJOSA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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: Interior panel of the ice machine has a mold like substance on it at the time of inspection. Touching ice directly.

[CA] Clean/sanitize the ice panel per manufactures specifications. Also throw away all ice within ice machine.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide a current food manger certification at the time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Obtain a food manger certification within 60-days and food handler cards within 30-days.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed dead cockroaches under the 3-compartment sink in on of the bar stations.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Per structural inspection conducted on (02/27/2019) the following pieces of equipment were not part of the facility or have been changed:

- New water heater has been installed without approval from this department
- New Salamander on top of cook line (SouthBend)
- New Deep fryer (Pitco)
- New 6-burner range was added (American Range)

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Plans will have to be submitted into this department with regards to the new pieces of equipment.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Under counter refrigeration (Bar) station #2	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment (Bars)	120.00 Fahrenheit	
Ambient	Prep table	40.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Under counter refrigeration (Bar)	39.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: _____ Capos Event Center _____

NEW OWNER: _____ EHN Investments Inc _____

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP__13__. An invoice for the permit fee in the amount of \$__1,148.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: _5_/ _1_/ _25_ - _4_/ _30_/ _26_. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on _4_/ _29_/ _25_*

**Permit condition: __NONE__*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **5/13/2025**. 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: Angela Hinojosa
Owner

Signed On: April 29, 2025