

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 FA0201078 - LA HACIENDA MEXICAN RESTAURANT		Site Address 1160 1ST ST, GILROY, CA 95020		Inspection Date 02/04/2025		Placard Color & Score GREEN 97		
Program PR0307556 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA HACIENDA MEXICAN RES		Inspection Time 14:35 - 15:55			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CESAR				FSC Jose Magdaleno 10/06/2026

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						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							
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Low hot water pressure observed at 2 composition preparation sink.

[CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked shrimp	single door prep cooler #2	39.00 Fahrenheit	
mango salsa	single door prep cooler	41.00 Fahrenheit	
raw chicken	drawer cooler	40.00 Fahrenheit	
diced tomato	2 door under counter cooler	41.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
mole sauce	walk in cooler	41.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
salsa	2 door prep cooler - insert	40.00 Fahrenheit	
raw ground beef patty	drawer cooler	41.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
2% milk	2 door upright cooler	41.00 Fahrenheit	IR
2% milk	3 door display cooler - bar	40.00 Fahrenheit	IR
water	handwash sink - bar	100.00 Fahrenheit	
chicken tamales	2 door upright freezer	14.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
chicken	single door upright freezer	3.00 Fahrenheit	IR
beef in red sauce	steam table	151.00 Fahrenheit	
half and half	2 door prep cooler	40.00 Fahrenheit	IR
raw beef	walk in cooler	40.00 Fahrenheit	
shredded chicken	steam table	143.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
diced tomato	single door prep cooler #2 - insert	41.00 Fahrenheit	
pico de gallo	single door prep cooler - insert	40.00 Fahrenheit	
refried beans	steam table	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chile verde (pork)	prep counter	92.00 Fahrenheit	on ice bath, active cooling
quaternary ammonium	sanitizer buckets	200.00 PPM	

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 **2/18/2025**. 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: Clemente Guevara Mariscal
assistant manager

Signed On: February 04, 2025