

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 FA0201306 - VICTORIA'S RESTAURANT		Site Address 757 1ST ST, GILROY, CA 95020		Inspection Date 06/04/2025		Placard Color & Score GREEN 78		
Program PR0304999 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRIETO, LINDA		Inspection Time 13:20 - 15:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By PATRICIA PRIETO				FSC Melissa Alvarez /24/30

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					S
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						S
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	X	
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	X	
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 has a hot water valve that is not functional at the time of inspection.*

[CA] *Hand wash stations must be fully functional at all times and have warm water to wash hands properly.*

[SA] *Employees will was hands within 2-compartment sink.*

Follow-up By
06/10/2025

Minor Violations

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

Inspector Observations: *Food handler cards for employees expired this year.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *PHFs within reach in closest to the cook line were measured between 49-50°F at the time of inspection. Per PIC, they are going to call a contractor to look at unit.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *PIC has decided to move PHFs into additional reach in.*

Follow-up By
06/10/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Facility is lining reach in with plastic wrap and foil, not allow cold air to flow throughout reach in properly.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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

Inspector Observations: *Hood system has grease build up on it at the time of inspection.*

[CA] *Ventilation hood filters shall be maintained clean and good repair.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Hot and cold water valves within the mop sink are damaged at the time of inspection.*

[CA] *Repair plumbing fixture and maintain in clean and good repair.*

Follow-up By
06/09/2025

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

Inspector Observations: *FRP in the back of the facility closest to grease trap is starting to warp and come off wall.*

[CA] *Adhere the FRP back onto the wall properly.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

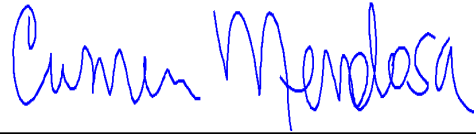
Item	Location	Measurement	Comments
Chorizo	Reach in (next to cook line)	49.00 Fahrenheit	SA
Milk	Reach in #2	40.00 Fahrenheit	
Soup	Hot holding	166.00 Fahrenheit	
Cooked steak	Cook line	198.00 Fahrenheit	Final cook temperature.
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Restroom	100.00 Fahrenheit	
Rice	Reach in (next to cook line)	50.00 Fahrenheit	SA
Salsa (tomato base)	Reach in #2	41.00 Fahrenheit	
Cooked chicken	Metal tray	129.00 Fahrenheit	Cooling less then 10-mins
Hot water	2-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Salsa (tomato base)	Under counter refrigeration	39.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	163.00 Fahrenheit	
Pico de gallo	Ice bath	40.00 Fahrenheit	
Cheese	Ice bath	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 **6/18/2025**. 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.

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: Carmen M.
PIC

Signed On: June 04, 2025