

# County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0250954 - PINEAPPLE VILLAGE		Site Address 769 1ST ST, GILROY, CA 95020		Inspection Date 08/25/2022	
Program PR0364208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PINEAPPLE VILLAGE INC		Inspection Time 11:00 - 12:30
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By DIVINA PEREZ (PIC)	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>86</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X	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						
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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

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

**Inspector Observations: 1. Food safety certificate (FSC) is expired. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.**

**2. Food handler cards (FHC) are not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.**

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

**Inspector Observations: Garlic in oil mixture measured 45-47F on cart by cookline. Per chef, they discard it by end of day. [CA] PHF shall be held 41F or below, or 135F or above.**

**Exceptions include: 45F or below for raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in originally sealed containers; and 130F or above for certain roasts, if cooked to an approved temperature and time.**

**[COS] Item moved to prep fridge.**

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

**Inspector Observations: Several cans of white powder/crystalline substances are in food storage areas without proper identification. [CA] Label containers as to contents. Containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Sanitizing testing materials are not available. [CA] Provide testing materials to adequately measure the applicable sanitization method(s) used in this facility. Examples:**

- Chlorine test strips (test for 100 PPM for general sanitizing or 50 PPM in warewash machines).
- Quaternary ammonium test strips (test for 200 PPM).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Containers originally manufacturer labeled for a specific food product (soy sauce, parsley) are reused to store a different food product (rice, nuts), and are not indicated to be certified/classified for sanitation. [CA] Single-use food containers (lacking sanitation certifications) should be discarded after their original food contents are finished.**

**Re-usable food containers must be certified/classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation).**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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**Inspector Observations: 1. Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:**

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
- (3) be approved for sanitation (e.g. NSF approved).

**2. Chef could not locate thermometer in 3 dr prep fridge. [CA] Provide thermometer in the warmest part of refrigeration units and affix to be readily visible. Regularly check thermometers to monitor ambient air temperature inside of refrigeration units. Adjust/repair/service refrigeration units as necessary in order to hold potentially hazardous foods at or below 41F.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLD	170.00 Fahrenheit	
CURRY	STOVE	190.00 Fahrenheit	
SHRIMP	1 DR PREP FRIDGE BY COOKLINE	40.00 Fahrenheit	
NOODLES	2 DR REACH IN FRIDGE - JELLYFISH	38.00 Fahrenheit	JELLYFISH SEAFOOD NEXT DOOR IS SAME OWNER PER PIC
WATER	PREP SINK	125.00 Fahrenheit	
DUMPLING	1 DR PREP FRIDGE IN CENTER OF KITCHEN	38.00 Fahrenheit	
WATER	3 CMP SINK	124.00 Fahrenheit	
CHLORINE	WAREWASH MACHINE	50.00 PPM	
SHRIMP	STOVE ON STRAINER	145.00 Fahrenheit	PER CHEF - COOKED FROM WOK, TO BE SERVED WITH DISH IN PREP NOW
FRIED CHICKEN	COUNTER	145.00 Fahrenheit	COOLING
PORK	3 DR PREP FRIDGE	37.00 Fahrenheit	
VEGGIES	2 DR REACH IN FRIDGE	41.00 Fahrenheit	
QUAT SANITIZER	3 COMP SINK DISPENSER	200.00 PPM	200-300 PPM
GARLIC IN OIL	CART BY STOVE	45.00 Fahrenheit	RELOCATED BACK TO PREP FRIDGE
HALF/HALF	BAR FRIDGE	38.00 Fahrenheit	

## Overall Comments:

- **Appears center hood filters over fryers noticeably accumulated more substance than others. Clean soon. Ensure to clean filters as needed to prevent build up.**
- **Have undercounter fridge outside back door removed from premises as soon as possible. Do not allow equipment or other cleaning/junk items to accumulate outside facility.**

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 **9/8/2022**. 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



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**Received By:** Divina Perez  
PIC/SERVER

**Signed On:** August 25, 2022