

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 FA0201142 - VILLA PASTA & PIZZA		Site Address 3050 HECKER PASS HY, GILROY, CA 95020		Inspection Date 09/07/2026		Placard Color & Score YELLOW 77		
Program PR0370690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GILROY GARDENS FMLY THI		Inspection Time 11:45 - 13:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ANDRE V.				FSC Andre Vilchis 02/18/2031

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						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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				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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

On a prep table adjacent to the output of the pizza oven, a squeeze bottle of garlic in oil sauce measured 53F. Per employees, sauce had been removed from refrigeration approximately 15 minutes prior. PIC stated that the sauce is usually maintained in an ice bath.

In the open-top prep cooler at the middle of the kitchen, pepperoni measured 47F, cheese measured 44F, and tomato sauce measured 42F. Ambient of the upper portion of the unit measured 58F via probe. Per staff, items had been removed from adequate refrigeration approximately 20 minutes prior, and placed into the improperly functioning unit. Observed approximately 1/4 inch of standing water at the bottom of the unit. PIC stated that there have been ongoing issues with the unit.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Garlic in oil sauce was placed into an ice bath. Staff relocated potentially hazardous foods in the improperly functioning prep cooler to one of the functional upright coolers.

Follow-up By
09/10/2026

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

Inspector Observations:

In the prep cooler with drawers at the front of the kitchen, 5 hotel pans of cooked pasta kept covered with plastic wrap measured between 55F and 63F while maintained in separate drawers. Per staff and per the PIC, pasta had been cooked last night and placed into the unit to cool.

**Note: Ambient of the upper portion of the unit measured 34F, and ambient of the lower portion measured 37F via probe.*

[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.

[COS] Pasta was voluntarily condemned and discarded due to improper cooling.

Follow-up By
09/10/2026

Minor Violations

K14 - 3 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:

Observed brown buildup on the nozzles of the soda dispenser at the front service counter.

[CA] Food contact surfaces shall be maintained clean. Ensure that nozzles are cleaned at a rate frequent enough to preclude buildup.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

Observed frozen bolognese sauce thawing in water that measured 76F. Per staff, they have been having issues with the three compartment sink in that the water is not sufficiently cold enough for thawing.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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:

Ambient of the upper portion of the prep cooler (for pizza toppings) at the middle of the kitchen measured 58F via probe. Condenser vent leading to the upper portion of the unit does not appear to be dispensing cold air. Observed approximately 1/4 inch of water accumulation at the bottom of the interior of the unit.

Follow-up By
09/10/2026

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
bolognese sauce	countertop hot hold - front service	144.00 Fahrenheit	
garlic bread	two-door upright cooler	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
pizza dough	two-door upright freezer	0.00 Fahrenheit	
cooked chicken	two-door upright cooler	40.00 Fahrenheit	
ambient	pasta prep cooler - upper	34.00 Fahrenheit	
ambient	pasta prep cooler - lower	37.00 Fahrenheit	
milk	two-door upright cooler	40.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
ambient	pizza prep cooler - upper	58.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **9/21/2026**. 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: Andre V.
Food and Beverage Operation Sup.

Signed On: September 07, 2026