

# 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

<b>Facility</b> FA0254116 - HILTON GARDEN INN - GILROY - KITCHEN		<b>Site Address</b> 6070 MONTEREY ST, GILROY, CA 95020		<b>Inspection Date</b> 04/25/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0370411 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> TRIMARK-GILROY HOSPITAL		<b>Inspection Time</b> 09:55 - 11:15			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MIKE B.				<b>FSC</b> Jennifer Campos 9/30/29

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		
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		
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:** PHFs within the ice bath next to cook line were measured between 63-65°F at the time of inspection.

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

**[SA]** PHFs were VCD into the garbage by PIC.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** Hand wash station within the bar area is missing paper towels at the time of inspection.

**[CA]** Have hand wash stations fully stocked and operational at all times.

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:** There is a leak within the walk in freezer noted at the time of inspection.

**[CA]** Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Cooked eggs	Hot holding	143.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	100.00 PPM	
Shelled eggs	Ice bath	63.00 Fahrenheit	VCD.
Milk	Reach in	40.00 Fahrenheit	
Pico de gallo	Walk in	38.00 Fahrenheit	
Raw burger patty	Under counter refrigeration	40.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Sausage	Hot holding	139.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ham	Ice bath	65.00 Fahrenheit	VCD.
Whip cream	Reach in	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Mashed potato	Under counter refrigeration	39.00 Fahrenheit	

### Overall Comments:

**Facility does not have a permit for the commercially pre-packed food being sold in the front of the facility. Facility name is "The Shop"**

**- A application must be submitted into this department for the food being sold on this facility. Application was given to manager at the time of inspection. Facility only sells chips, sodas, ice cream, drinks, and Genoa Salami.**

**- Permit that would be issued for this type of operation is FP76 COMMERCIALY PREPACKAGED FOOD <1000 SQ FT \$268.00**

**- Submit application to department within 3-business days (4/30/25). Failure to comply may result in enforcement action.**

**- Facility would like mailing address to be changed to facility address.**

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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 **5/9/2025**. 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: Mike B.  
Task Force GM  
Signed On: April 25, 2025