

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 FA0201272 - GILROY VALLEY MARKET TAQUERIA		Site Address 7237 MONTEREY ST, GILROY, CA 95020		Inspection Date 01/27/2025		Placard Color & Score GREEN 81		
Program PR0369880 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALQABELI, MAHMOOD S.ALI		Inspection Time 14:00 - 15:20			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ADEL SHAIBI				FSC Antonio Vazquez 02/02/2029

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						
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		X			N
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				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	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	X	
K36	Equipment, utensils, linens: Proper storage and use		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Only handwash sink in food preparation area is lacking hand soap and paper towel dispenser observed inoperable. A roll of paper towels is stored on counter next to handwash sink.

2) No paper towels available in restroom.

[CA] Ensure hand soap and paper towels are available at all handwash stations at all times. Paper towels shall be stored in paper towel dispensers at all times to prevent contamination.

[COS] Operator provided hand soap and paper towels.

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: Chlorine sanitizer measured at 25ppm in the 3 compartment sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

[COS] Food employee added chlorine to third compartment, chlorine remeasured at 100ppm.

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

Inspector Observations: Food stored on floor of walk in cooler and walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: 1) 3 compartment sink is lacking plugs/stoppers. Facility is using wiping cloths to plug all compartments of warewashing sink.

[CA] Plugs/stoppers shall be available to properly fill up the warewashing sink.

2) No chlorine sanitizer test strips available.

[CA] Provide chlorine sanitizer test strips to measure the sanitization method used during manual warewashing. (100ppm chlorine)

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: Aluminum foil is being used to line multiple shelves and cooking equipment.

[CA] Discontinue the use of aluminum foil to line shelves/equipment. Surfaces of shelves/equipment shall be easily cleanable.

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

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Inspector Observations: Facility is lacking a metal probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
raw pork	walk in cooler	39.00 Fahrenheit	
pork ribs in red sauce	steam table	154.00 Fahrenheit	
chlorine	3 comp sink	25.00 PPM	remeasured at 100ppm
water	handwash sinks	100.00 Fahrenheit	
raw beef ribs	walk in freezer	5.00 Fahrenheit	IR
beef barbacoa	steam table	157.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
salsa	cold holding insert	40.00 Fahrenheit	
chicharrones (pork) in red sauce	steam table	163.00 Fahrenheit	
beans	steam table	162.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
chicken in chipotle sauce	stove	198.00 Fahrenheit	cook temp

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 **2/10/2025**. 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: Adel Shaibi
manager

Signed On: January 27, 2025