

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 - COMMISSARY KITCHEN		Site Address 3050 HECKER PASS HY, GILROY, CA 95020		Inspection Date 09/07/2026		Placard Color & Score GREEN 74		
Program PR0370685 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GILROY GARDENS FMLY THI		Inspection Time 13:15 - 14:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JADA SANCHEZ				FSC JADA SANCHEZ 2 8-31

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		
K06	Adequate handwash facilities supplied, accessible		X		X			S
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		
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		
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		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: MISSING PAPER TOWELS AT THE WALL DISPENSER IN THE WOMEN'S RESTROOM. [CA] PROVIDE PAPER TOWELS. COS

THE MEN'S RESTROOM HAS THE PAPER TOWEL ROLL OUTSIDE THE WALL DISPENSER. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND NO HOT WATER AT THE HAND WASH SINK NEAR THE OFFICE. [CA] PROVIDE COLD WATER.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND SOME ANTS ON THE FOOD PREP SINK NEAR THE STOVE. [CA] REMOVE THE ANTS.

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

Inspector Observations: THE VENTILATION SYSTEM IN THE WOMEN'S RESTROOM IS NOT WORKING. [CA] REPAIR THE VENTILATION SYSTEM.

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: FOUND A LEAK AT THE FOOD PREP SINK IN THE BAKERY AREA. [CA] REPAIR THE LEAK.

FOUND A LEAK AT THE FOOD PREP SINK NEAR THE OFFICE. [CA] REPAIR THE LEAK.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE HAND WASH SINK WITH GREASE AND SOIL IN THE MEN'S RESTROOM. [CA] CLEAN THIS SINK MORE OFTEN.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND CLEANING SUPPLIES STORED ON THE FLOOR IN THE CHEMICAL STORAGE ROOM. [CA] STORE SUPPLIES ON A SHELF TO BE ABLE TO PROPERLY CLEAN THE FLOOR.

REPEAT VIOLATION:

FOUND EQUIPMENT IN THE BAKERY ROOM THAT IS NO LONGER USED. [CA] THE PREMISES OF A FOOD FACILITY SHALL BE FREE OF LITTER AND ITEMS THAT ARE UNNECESSARY TO THE OPERATION OR MAINTENANCE OF THE FACILITY, SUCH AS EQUIPMENT THAT IS NONFUNCTIONAL OR NO LONGER USED.

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

Inspector Observations: FOUND MANY PAPER TOWELS ON THE FLOOR IN THE MEN'S RESTROOM. [CA] CLEAN THE FLOORS MORE OFTEN.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: THE MEN'S RESTROOM IS MISSING THE HAND WASH SIGN. [CA] PROVIDE THE HAND WASH SIGN.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
WATER MELON	WALK IN COOLER	34.00 Fahrenheit	
BEEF	REACH IN FREEZER	10.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	-14.00 Fahrenheit	
HOT DOGS	WALK IN COOLER	32.00 Fahrenheit	
SOFT SERVE	DAIRY WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PRODUCE	PRODUCE WALK IN COOLER	35.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	34.00 Fahrenheit	
BEEF	WALK IN FREEZER	6.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 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 **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.

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: JADA SANCHEZ
SENIOR FOOD OPERATIONS SUPERVISOR

Signed On: September 07, 2026