

**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 FA0201121 - EL RANCHO FOODS - BAKERY		Site Address 211 1ST ST, GILROY, CA 95020	Inspection Date 10/08/2025
Program PR0300454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ABDULLA, ALI A.	Inspection Time 11:30 - 12:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ALI A.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 10/02/2025

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

**Compliance of this violation has been verified on: 10/08/2025**

Cited On: 10/02/2025

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

**Compliance of this violation has been verified on: 10/08/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	
Milk	Walk in	38.00 Fahrenheit	

**Overall Comments:**

*This is a follow up inspection to verify that all major violations mentioned on 10/2/25 inspection report have been addressed. Major violations have been addressed and found within compliance:*

*- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational.*

*- K07: Proper hot and cold holding temperatures. All PHFs are 41°F below. See measured observations.*

*Continue on working on any other violations mentioned on 10/2/25 inspection report.*

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 **10/22/2025**. 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

*Ali*

Received By: Ali A.  
 Manager  
 Signed On: October 08, 2025