

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 FA0201229 - SANDY'S CAFE	Site Address 6120 MONTEREY ST, GILROY, CA 95020	Inspection Date 02/13/2025
Program PR0303248 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MORETTI, SANDRA	Inspection Time 10:40 - 12:15
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By SANDY MORRETI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/13/2025

K14 - 8 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 level in the mechanical warewash machine measured 0ppm during active use.

Follow-up By
02/18/2025

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Food employee was instructed to use mechanical warewash machine to wash the dishes then sanitize using the 2 compartment sink. Chlorine sanitizer measured 100ppm in the 2 compartment sink.

Note: Owner stated that Ecolab should be arriving by 1pm to service dishwasher.

Minor Violations

Cited On: 02/12/2025

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

This violation found not in compliance on 02/13/2025. See details below.

Cited On: 02/13/2025

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

Inspector Observations: Large amount of old rodent droppings observed in the large storage cabinet in between prep coolers.

Follow-up By
02/18/2025

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize areas with old rodent droppings.

Measured Observations

Item	Location	Measurement	Comments
chlorine	mechanical warewash machine	0.00 PPM	
water	handwash sink	100.00 Fahrenheit	
chlorine	2 comp sink	100.00 PPM	
water	2 comp sink	1,200.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection conducted on 02/12/2025. Mechanical warewash machine has not been serviced. Chlorine sanitizer level measured at 0ppm.

A follow-up inspection will be conducted within 3 business days to verify that the following violations have been corrected:

-K14: Chlorine sanitizer level in mechanical warewash machine

-K23: Area with old rodent droppings is cleaned/sanitized

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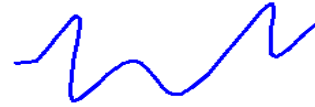
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Note: Owner stated that she is not responsible for the violations documented on the routine inspection, 02/12/25, because she did not receive a physical copy of report.

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 2/27/2025. 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: Sandy Moretti
owner
Signed On: February 13, 2025