

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 FA0301380 - EGGS AND WAFFLES		Site Address 741 1ST ST, GILROY, CA 95020		Inspection Date 10/11/2024	
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EGGS AND WAFFLES INC		Inspection Time 08:30 - 10:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By DIANA	FSC Simerpreet Mann 3/25/26		

Placard Color & Score
GREEN
88

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						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						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						S
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0301380 - EGGS AND WAFFLES	Site Address 741 1ST ST, GILROY, CA 95020	Inspection Date 10/11/2024
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EGGS AND WAFFLES INC	Inspection Time 08:30 - 10:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Consumer advisory on menu is not specific on what food items the advisory is for.
[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. Be more clear on the menu what items the consumer advisory is for.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Liquid waste for the coffee machine is draining into a bucket at the time of inspection.
[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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

Inspector Observations: Bulk containers in the back of the facility are not labeled with the common name.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Fan guards within the walk in have dust build up on them at the time of inspection.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Noted a damaged lid in the walk in that is holding pooled eggs.
[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.

OFFICIAL INSPECTION REPORT

Facility FA0301380 - EGGS AND WAFFLES	Site Address 741 1ST ST, GILROY, CA 95020	Inspection Date 10/11/2024
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EGGS AND WAFFLES INC	Inspection Time 08:30 - 10:00

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ham	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Cooked eggs	Cook line	186.00 Fahrenheit	Final cook temperature.
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Salmon	Prep table #2	38.00 Fahrenheit	
Pooled eggs	Prep table	39.00 Fahrenheit	
Sausage	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Cut tomato	Prep table #2	39.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Milk	Under counter refrigeration (next to cashier station)	39.00 Fahrenheit	
Whip cream	Reach in	39.00 Fahrenheit	
Gravy	Hot holding (steam table)	153.00 Fahrenheit	

Overall Comments:

NOTE

- Facility is currently going through plan check with regards to equipment mentioned in previous report dated (6/13/24). Plan check is under SR0877507.

- Plan check process has still not been completed. Provided a copy of the senior inspector report to PIC to move project along. Failure to comply may result in enforcement action.

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 **10/25/2024**. 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: Diana G.
PIC

Signed On: October 11, 2024