

# 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

<b>Facility</b> FA0256490 - GINGER CAFE		<b>Site Address</b> 8657 SAN YSIDRO AV, GILROY, CA 95020		<b>Inspection Date</b> 12/14/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>81</b> </div>		
<b>Program</b> PR0374559 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SINPO CORP		<b>Inspection Time</b> 13:00 - 14:30			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ROWAN BRIGGS				<b>FSC</b> Tien Pham 4/27/28

  

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						
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			N
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	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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *PHFs within prep table were measured between 44-45°F at the time of inspection.*  
**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above. Recommend lowering the temperature within unit or have unit serviced if temperature does not go down.*

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:** *Sanitizer (Chlorine) was measured at 0PPM at the time of inspection. Per PIC, they just changed out the sanitizer within unit. No active ware-washing.*  
**[CA]** *Maintain chlorine in mechanical ware-wash machine at 50 PPM.*  
**[COS]** *Sanitizer is pulling after trying cycle multiple times. Re-measured at 50PPM.*

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

**Inspector Observations:** *Warm water within both restrooms (men/womens) was measured at 67°F at the time of inspection.*  
**[CA]** *Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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

**Inspector Observations:** *Dust build up on the fan guards within the walk in noted 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:** *Reach in refrigeration next to cashier station has a damaged door handle at the time of inspection, duct tape is being used to keep door handle from falling off.*  
**[CA]** *Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.*

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

**Inspector Observations:** *Hood filters within the hood system have grease build up on them.*  
**[CA]** *Ventilation hood filters shall be maintained clean and good repair.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Sanitizer bucket next to hand wash station by cashier station was measured at 0PPM at the time of inspection.*  
**[CA]** *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*  
**[COS]** *PIC changed bucket and added sanitizer; re-measured at 100PPM.*

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

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**Inspector Observations: Food debris build up in the following locations within facility:**

1. Floor of the walk in
2. In the dry storage area
3. Under the cooking equipment.

**[CA] Regularly clean under cooking equipment to prevent accumulation of debris.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding	166.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. COS.
Cooked dumpling	Cook line	172.00 Fahrenheit	Re-heated.
Hot water	3-Compartment/Prep sink	120.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	0.00 PPM	Adjust to 100PPM. COS.
Raw chicken	Walk in	39.00 Fahrenheit	
Tofu	Ice bath	39.00 Fahrenheit	
Pooled eggs	Prep table #2	39.00 Fahrenheit	
Chicken fried rice	Cook line	189.00 Fahrenheit	Final cook temperature.
Dumplings (pork)	Under counter refrigeration	38.00 Fahrenheit	
Warm water	Restroom	67.00 Fahrenheit	Adjust to 100°F
Warm water	Hand wash	100.00 Fahrenheit	
Shelled eggs	Walk in	38.00 Fahrenheit	
Milk	Reach in	41.00 Fahrenheit	
Soup	Hot holding	158.00 Fahrenheit	
Raw steak	Metal tray	39.00 Fahrenheit	Diligent prep.
Raw chicken	Prep table	44.00 Fahrenheit	Adjust to 41°F below.
Raw shrimp	Prep table	45.00 Fahrenheit	Adjust to 41°F below.
Ambient	Walk in freezer	5.00 Fahrenheit	
Dumplings	Under counter freezer	5.00 Fahrenheit	
Cooked pork	Prep table #2	38.00 Fahrenheit	
Hot water	3-Compartment (Bar)	120.00 Fahrenheit	

## Overall Comments:

### \*NOTE\*

- Went over the importance of checking sanitizer within sanitizer bucket and dish washer with test strips.
- Provided the following decals: Hand wash, Hot holding, and washing/rinse/sanitizing.
- Remove permit conditions: facility does not have a lobster tank anymore. Tank was removed during the pandemic.

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 **12/28/2023**. 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.

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## 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: Rowan Briggs  
Assistant Manager  
Signed On: December 14, 2023