

**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> FA0262477 - SONIC DRIVE INS GILROY		<b>Site Address</b> 6921 CAMERON BL, GILROY, CA 95020	<b>Inspection Date</b> 04/16/2024
<b>Program</b> PR0385344 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> SFZ VENTURES LLC	<b>Inspection Time</b> 14:30 - 15:00
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> SANDY C.	

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

**Major Violations**

Cited On: 04/02/2024

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

**This violation found not in compliance on 04/16/2024. See details below.**

Cited On: 04/16/2024

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

**Inspector Observations: PHFs within prep table were measured at 52-53°F at the time of inspection. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by contractor. REPEAT VIOLATION. Failure to comply may result in enforcement action.**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Cheese	Prep table	52.00 Fahrenheit	Adjust to 41°F below.
Radish	Prep table	53.00 Fahrenheit	Adjust to 41°F below.

**Overall Comments:**

**This is a follow up inspection to verify if all major violations mentioned on 4/2/24 inspection report have been addressed. Violations have not been addressed:**

**- K07: Proper hot and cold holding temperatures. Unit has still has still not been repaired. Per PIC, no contractor has come to repair the unit.**

**Subsequent follow-up inspections after the first follow-up shall be billed \$290-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$629/hour, minimum one hour, during non-business hours, and upon inspector availability.**

**- Facility will need an additional follow up inspection and will be subject to charge.**

**Contact Guillermo V. once the issue has been resolved by contractor.**

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 **4/30/2024**. 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.

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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



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**Received By:** Sandy C.  
Manager

**Signed On:** April 16, 2024