

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 FA0289165 - HAPPY LEMON - GILROY	Site Address 8155 ARROYO CL 2, GILROY, CA 95020	Inspection Date 01/22/2024
Program PR0433550 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name T ROCK INC	Inspection Time 15:35 - 16:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By LAURA VEGA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/17/2024

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

Compliance of this violation has been verified on: 01/22/2024

Cited On: 01/17/2024

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

Compliance of this violation has been verified on: 01/22/2024

Minor Violations

Cited On: 01/17/2024

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/22/2024

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 1/17/24 inspection report have been addressed. Violations have been addressed and found within compliance:

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

- K08: Time as a public health control; procedures & records. TPHC form has been filled and posted in the view of the employees. Boba is time-marked at the time of inspection.

- K14: Food contact surfaces clean, sanitized. Ice machine has been cleaned/sanitized properly. Continue to clean/sanitize the ice machine per the manufactures specifications.

- Facility is currently going through plan check with regards to the deep fryer.

Continue to work on all other violations mentioned on 1/17/24 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 **2/5/2024**. 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



Received By: Laura Vega
Supervisor

Signed On: January 22, 2024