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

Inspire Instruction Owner Name Inspection Inspectio		Placard Col	ALEHOUSE BISTRO L 707 1ST ST. GILROY, CA 95020 L 06/25/2024				Facility FA0201265 - ALEI				
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K40 Wiping clouis, propeny 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 X	X										
K44 Flemises clean, in good repair, Fersonal/chemical storage, Adequate vermin-prooning X K45 Floor, walls, ceilings: built, maintained, clean X	~										
K46 No unapproved private home/living/sleeping quarters											
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OFFICIAL INSPECTION REPORT

	OFFICIAL INSPE	CTION REPORT	
Facility FA0201265 - ALEHOUSE BISTRO	Inspection Date 06/25/2024		
rogram	•	ROY, CA 95020	Inspection Time
PR0307265 - FOOD PREP / FOOD SVC OP 6-25 EMF 48 Plan review	LOYEES RC 2 - FP13	DISTINCTIVE CORPORATION	14:55 - 16:15
49 Permits available			
758 Placard properly displayed/posted			
	Comments and	Observations	
ajor Violations			
K06 - 8 Points - Inadequate handwash facilities: supplier	d or accessible; 113953, 113953	3.1, 113953.2, 114067(f)	
Inspector Observations: All hand wash stations	s within the prep areas hav	e issues at the time of inspection.	Follow-up B 07/02/2024
1. Hand wash station within the bar area is miss [CA] Re-mount the paper towel dispenser at the	• • • •	er.	
2. Hand wash station in the back prep area is m [CA] Have hand wash station fully stocked and	•	penser and paper towel dispenser.	
REPEAT VIOLATION. Failure to comply may res	ult in enforcement action.		
inor Violations			
K07 - 3 Points - Improper hot and cold holding temperat	ures; 11387.1, 113996, 113998,	114037, 114343(a)	
Inspector Observations: 1. Grilled onions on st inspection.		measured at 102*F at the time of	
[CA] PHFs shall be held at 41°F or below or at 1	35°F or above.		
2. PHFs in the under counter refrigeration (cool [CA] PHFs shall be held at 41°F or below or at 1	•	veen 45-47*F at the time of inspection.	
K27 - 2 Points - Food not separated and unprotected; 1 114089.1(c), 114143(c)	13984(a-d,f), 113986, 114060, ′	14067(a,d,e,j), 114069(a,b), 114077,	
Inspector Observations: Raw steak container w	as inside of the prep table	and on top of ready to eat foods.	
[CA] All food shall be separated and protected of animal origin below ready-to-eat food items.	from cross-contamination.	Store all raw meat or other raw products	
K36 - 2 Points - Equipment, utensils, linens: Improper st 114083, 114185, 114185.2, 114185.3, 114185.4, 114185	-	I, 114119, 114121, 114161, 114178, 114179,	
Inspector Observations: CO2 tanks within the v	valk in are not tied down to	a sturdy structure.	
[CA] All pressurized cylinders shall be securely	fastened to a rigid structu	ıre.	
K44 - 2 Points - Premises not clean, not in good repair;			
114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 1			
Inspector Observations: Multiple pieces of equip PIC, they plan on selling or removing the equip	•	i the facility that is no longer in use. Per	
[CA] The premises of a food facility shall be fre	•	e unnecessary to the operation or	
maintenance of the facility, such as equipment			

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility	Cito Address			Inspection Date
-acility FA0201265 - ALEHOUSE BISTRO	BISTRO 707 1ST ST, GILROY, CA 95020			06/25/2024
Program PR0307265 - FOOD PREP / FOOD SVC C	DP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DISTINCTIVE COF	RPORATION	Inspection Time 14:55 - 16:15
leasured Observations				
Item	Location	Measurement	Comments	
Cut tomato	Prep table #2	40.00 Fahrenheit		
Pico de gallo	Prep table	39.00 Fahrenheit		
Ambient	Walk in freezer	5.00 Fahrenheit		
Raw steak	Walk in	38.00 Fahrenheit		
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM		
Hot water	3-Compartment	120.00 Fahrenheit		
Warm water	Restroom	100.00 Fahrenheit		
Raw burger patty	Under counter refrigeration (Cook	47.00 Fahrenheit	Adjust to 41*F below.	
	line)			
Ambient (Non-PHFs)	Walk in #2 (Beer kegs)	39.00 Fahrenheit		
Sanitizer (High temp.)	Dish washer (Bar)	160.00 Fahrenheit		
Cooked burger	Cook line	183.00 Fahrenheit	Final cook temperature.	
Warm water	Hand wash	100.00 Fahrenheit		
Imitation crab	Under counter refrigeration (Cook	45.00 Fahrenheit	Adjust to 41*F below.	
	line)			
Cheese	Prep table #2	40.00 Fahrenheit		
Sanitizer (Chlorine)	Dish washer	50.00 PPM		
Shelled eggs	Walk in	38.00 Fahrenheit		
Ambient	Reach in freezer	5.00 Fahrenheit		
Grilled onions	Cook line (steam table)	102.00 Fahrenheit	Adjust to 135*F above. SA.	
Sausage	Prep table	39.00 Fahrenheit		
Gravy	Hot holding (steam table)	153.00 Fahrenheit		
Raw burger patty	Reach in	40.00 Fahrenheit		

Overall Comments:

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 7/9/2024. 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

Jacob A. Received By: Signed On:

Bar Manager June 25, 2024