

# 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><br>FA0201206 - WM CAFE                                           |  | <b>Site Address</b><br>5055 SANTA TERESA BL, GILROY, CA 95020 |                                     | <b>Inspection Date</b><br>03/26/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>74</b> </div> |  |                                |
| <b>Program</b><br>PR0301064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                               | <b>Owner Name</b><br>MUSTAFA, ANWAR |                                      | <b>Inspection Time</b><br>13:30 - 14:45 |                                                                                                                                                    |  |                                |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                     | <b>Consent By</b><br>MARIAM G.       |                                         |                                                                                                                                                    |  | <b>FSC</b> Anwar M.<br>12/9/29 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| K12                            | Returned and reservice of food                                              |    |       |       |        | X   |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |    | 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                    |     |     |
| 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                                                | 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                                        |                                  |
|---------------------------------------------------------------------------|--------------------------------------------------------|----------------------------------|
| Facility<br>FA0201206 - WM CAFE                                           | Site Address<br>5055 SANTA TERESA BL, GILROY, CA 95020 | Inspection Date<br>03/26/2025    |
| Program<br>PR0301064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>MUSTAFA, ANWAR                           | Inspection Time<br>13:30 - 14:45 |
| K48                                                                       | Plan review                                            |                                  |
| K49                                                                       | Permits available                                      |                                  |
| K58                                                                       | Placard properly displayed/posted                      |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations: 1. Chicken strips within the heat lamp were measured at 123°F at the time of inspection.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend adjust heat lamp.**

Follow-up By  
03/31/2025

**2. Beans within warming oven were measured at 112°F at the time of inspection. Per PIC, they were cooked at 10AM and have been out of temperature for more then 4-hours.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**  
**[SA] PHF was VCD. Recommend having unit serviced if not functioning properly.**

**3. PHFs within Prep table (self serve) #2 was measured at 45°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.**

**4. Salsa bottles and sour cream were measured at 56°F at the time of inspection. Per PIC, they have only been out for about 1-hour.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having an ice bath with bottles inside if they will not be inside of prep table.**

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

**Inspector Observations: MAJOR:**

**Sanitizer within the 3-compartment sink was measured at 25PPM of chlorine at the time of inspection. Active ware-washing taking place.**

**[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

**[COS] PIC drained the 3-compartment sink and re-washed all dishes. Re-measured sanitizer at 100PPM.**

Follow-up By  
03/31/2025

**MINOR:**

**Mold like substance is starting to grow within the interior panel of the ice machine.**  
**[CA] Clean/sanitize the ice panel per manufactures specifications.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Unable to provide food handler cards for all employees at the time of inspection. Some cards were provided to specialist for review.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Multiple food items that were being cooled are being completely covered with either foil or plastic.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**  
**[COS] All items were loosely covered.**

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

**Inspector Observations: Mold like substance is starting to grow within the caulking around the 3-compartment sink.**  
**[CA] Remove old caulking and add fresh silicon.**

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

**Inspector Observations: Sanitizer bucket next to cook line was measured at 0PPM of chlorine 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).**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item                  | Location                    | Measurement       | Comments                                                         |
|-----------------------|-----------------------------|-------------------|------------------------------------------------------------------|
| Cooked chicken        | Cook line                   | 178.00 Fahrenheit | Final re-heat temperature for sandwich.                          |
| Cottage cheese        | Prep table (self serve) #2  | 45.00 Fahrenheit  | Adjust to 41°F below.                                            |
| Cooked chicken        | Cook line                   | 186.00 Fahrenheit | Cooking.                                                         |
| Sanitizer (Chlorine)  | 3-Compartment               | 25.00 PPM         | Adjust to 100PPM. COS.                                           |
| Cut tomato            | Prep table #2               | 39.00 Fahrenheit  |                                                                  |
| Raw steak             | Ice bath                    | 41.00 Fahrenheit  |                                                                  |
| Cheese                | Walk in                     | 38.00 Fahrenheit  |                                                                  |
| Cut melon             | Prep table (self serve)     | 40.00 Fahrenheit  |                                                                  |
| Beans                 | Hot holding (steam table)   | 165.00 Fahrenheit |                                                                  |
| Pooled eggs           | Ice bath #2                 | 39.00 Fahrenheit  |                                                                  |
| Meat loaf             | Metal tray #2               | 72.00 Fahrenheit  | Cooling for about 1-hour.                                        |
| Cooked beans          | Hot holding (warming oven)  | 112.00 Fahrenheit | VCD. Was cooked at about 10AM.                                   |
| Cut tomato            | Prep table (self serve)     | 40.00 Fahrenheit  |                                                                  |
| Salsa (tomato base)   | Sauce bottle                | 56.00 Fahrenheit  | Adjust to 41°F below. Per PIC, it has been out for about 1-hour. |
| Cooked chicken strips | Heat lamp                   | 123.00 Fahrenheit | Adjust to 135°F and above.                                       |
| Turkey                | Prep table                  | 39.00 Fahrenheit  |                                                                  |
| Cheese                | Reach in                    | 39.00 Fahrenheit  |                                                                  |
| Rice                  | Hot holding (steam table)   | 167.00 Fahrenheit |                                                                  |
| Sanitizer (Chlorine)  | Sanitizer bucket            | 0.00 PPM          | Adjust to 100PPM.                                                |
| Turkey sandwich       | Reach in #2 (grab and go)   | 40.00 Fahrenheit  |                                                                  |
| Sour cream            | Under counter refrigeration | 39.00 Fahrenheit  |                                                                  |
| Steak                 | Hot holding (warming oven)  | 149.00 Fahrenheit |                                                                  |
| Ambient               | Freezer chest               | 5.00 Fahrenheit   |                                                                  |
| Cut tomato            | Prep table                  | 39.00 Fahrenheit  |                                                                  |
| Ambient               | Walk in freezer             | 5.00 Fahrenheit   |                                                                  |
| Raw chicken           | Walk in                     | 38.00 Fahrenheit  |                                                                  |
| Yogurt                | Reach in #2 (grab and go)   | 40.00 Fahrenheit  |                                                                  |
| Cooked chicken        | Metal tray                  | 78.00 Fahrenheit  | Cooling for about 1-hour.                                        |

## Overall Comments:

**Provided the following decals:**

**- Hot/cold holding, Sanitizing (wash, rinse, sanitize), Refrigeration storage, and Hand wash.**

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 **4/9/2025**. 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 |

Mariam Gonzalez

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Received By: Mariam G.  
PIC  
Signed On: March 26, 2025