

# 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 FA0258685 - DEL SOL BAKERY		Site Address 7901 WESTWOOD DR K, GILROY, CA 95020		Inspection Date 02/12/2025	
Program PR0378892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CORIA, TERESA		Inspection Time 13:55 - 15:40
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By DIANA	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>79</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
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				N
K07 Proper hot and cold holding temperatures		X		X			N
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		
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	X	
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		
K34 Warewash facilities: installed/maintained; test strips	X	
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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0258685 - DEL SOL BAKERY	Site Address 7901 WESTWOOD DR K, GILROY, CA 95020	Inspection Date 02/12/2025
Program PR0378892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CORIA, TERESA	Inspection Time 13:55 - 15:40
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:** *In the front display warmer, pork tamales measured at 120F. Per operator, tamales were stored in warmer at 12pm.*

**[CA]** *Potentially hazardous foods shall be held hot at 135°F or above.*

**[CA]** *Tamales were time marked and will be discarded by 4pm.*

### Minor Violations

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

**Inspector Observations:** *Food safety manager certificate not available for review. Employee food handler certificates not available for review.*

**[CA]** *At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler certificates are readily available for review at all times.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *1) Handwash station in kitchen area obstructed by trash can.*

**[CA]** *Handwash stations shall be unobstructed and accessible at all times.*

*2) No paper towels provided in employee restroom. No paper towel dispenser installed.*

**[CA]** *Ensure paper towels are provided at all times at all handwash stations. Install a paper towels dispenser in employee restroom. Heated-air hand drying device may be substituted for paper towel dispenser.*

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

**Inspector Observations:** *Very low hot water pressure at handwash sink in kitchen. Per operator, handwash sink with be repaired tomorrow (2/13/25).*

**[CA]** *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *In the back cake preparation room, multiple open bags of bulk food items observed.*

**[CA]** *Store open bulk foods in approved NSF containers with tight fitting lids to prevent contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *Chlorine sanitizer test strips observed damaged and missing a lid.*

**[CA]** *Replace test strips and maintain in good condition.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0258685 - DEL SOL BAKERY	<b>Site Address</b> 7901 WESTWOOD DR K, GILROY, CA 95020	<b>Inspection Date</b> 02/12/2025
<b>Program</b> PR0378892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> CORIA, TERESA	<b>Inspection Time</b> 13:55 - 15:40

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
whole milk	3 door upright cooler	38.00 Fahrenheit	IR
water	prep sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tamales	3 door upright freezer	13.00 Fahrenheit	IR
cooked pork	single door upright cooler	41.00 Fahrenheit	
flan	3 door display cooler	35.00 Fahrenheit	IR
horchata	2 door display cooler	39.00 Fahrenheit	IR
cooked tomatillos	2 door upright cooler	40.00 Fahrenheit	
sliced tomatoes	single door prep cooler insert	37.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
raw shell eggs	counter	60.00 Fahrenheit	
ham	single door prep cooler	39.00 Fahrenheit	
pork tamales	display warmer	120.00 Fahrenheit	time marked
coconut popsicle	display reach in freezer	12.00 Fahrenheit	IR

## 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 **2/26/2025**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

Diana Carrasco

---

**Received By:** Diana Carrasco  
PIC

**Signed On:** February 12, 2025