

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0201151 - SANTA CRUZ BAKERY		Site Address 340 E 10TH ST E, GILROY, CA 95020		Inspection Date 09/29/2022	
Program PR0306063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JAIME TELLO - FABIOLA HER		Inspection Time 13:10 - 14:40
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By VINCENT (BAKER), FABIOLA HERNANDEZ (VIA TELEPHONE)	
				FSC FABIOLA HERNANDEZ EXP: 3/9/2023	

Placard Color & Score
GREEN
75

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						S
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		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		
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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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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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: Measured the following in the 2 door fridge near the 2 compartment sink at 50-55F: hot links, package bacon, ham, sliced cheese, cooked beans, queso fresco, beef, mayonaise, cream cheese, chorizo. Per owner's and baker's information these items have been in the fridge well over 4 hours. [CA] PHF shall be held 41F or below for cold holding.

Exceptions include: 45F or below for raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in originally sealed containers.

[COS] Items were discarded as agreed upon with owner.

Minor Violations

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

Inspector Observations: Back handsink lacks paper towels. Per baker, they mostly use the handwash station at the 2 compartment (warewash) sink. [CA] Ensure all handsinks and handwash stations are fully stocked with soap and paper towels at all times.

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

Inspector Observations: Back handwash sink measured 84F max. The hot water knob appears stuck. [CA] Provide water at a minimum 100°F to all handwash sinks (if water temperature is not readily adjustable at the faucet, water temperature must not exceed 108°F).

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple common flies throughout facility. [CA] Eliminate flies. Prevent their entry. Implement preventative measures such as keep doors closed, air curtains, etc.

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: Sanitizer testing materials are not available. [CA] Provide testing materials to adequately measure the applicable sanitization method(s) used in this facility. Examples:

- Chlorine test strips (test for 100 PPM for general sanitizing or 50 PPM in warewash machines).
- Quaternary ammonium test strips (test for 200 PPM).

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. 2 door fridge by 2 compartment sink measured ambient air 53-55F. See K07. [CA] Service/adjust refrigerator so that potentially hazardous food (PHF) are held at or below 41F at all times.

*****DO NOT STORE ANY PHF INSIDE OF REFRIGERATORS THAT CANNOT MAINTAIN PHF AT REQUIRED HOLDING TEMPERATURES*****

Test the unit using non-PHF to ensure it can hold food 41F or below before restocking with PHF. Use a metal probe thermometer to measure the internal food temperatures.

2. Prep sink only has spray. Lacks a goose neck faucet. [CA] Install goose neck faucet. Spray is optional.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: 1. Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
- (3) be approved for sanitation (e.g. NSF approved).

2. One of the internal thermometers in the 2 door fridge by 2 compartment sink shows 20F when inspector measured 53-55F (note: the other thermometer found inside the fridge was accurate. The inaccurate one was removed from fridge).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Prep sink pipe extends into floor sink. [CA] Provide an airgap space (1-inch minimum) between pipes and floor sink rims. Maintain pipes sloped downward to facilitate draining.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	2 DR GLASS FRIDGE	39.00 Fahrenheit	
JUICE	3 DR GLASS FRIDGE	39.00 Fahrenheit	
WATER	2 COMP SINK	125.00 Fahrenheit	

Overall Comments:

Inspector spoke with owner Fabiola via telephone for translation pertaining to fridge issue.

Observed induction burner

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 **10/13/2022**. 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

Vincent G

Received By:	VINCENT GRACIANO BAKER
Signed On:	September 29, 2022