

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 FA0257391 - SWEET SICILY		Site Address 1280 1ST ST F, GILROY, CA 95020		Inspection Date 12/06/2022	
Program PR0376322 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name D'ANNA SAVERIO		Inspection Time 11:05 - 12:05
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By ANTONIO D'ANNA (PIC)	FSC Not Available	

Placard Color & Score
GREEN
89

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						
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	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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. Food safety certificate (FSC) is not available for review. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

2. PIC's food handler card (FHC) is not available. [CA] PIC must Obtain FHC or FSC.

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: 1. Open bags of food in storage such as nuts, pasta, chocolate powder. [CA] Store open foods in food grade sanitation approved containers - provide tight cover on stored foods to prevent contamination.

2. Package of raw meat stored on container on shelf above packages of strawberries. [CA] Store raw meat/eggs of animal origin below ready to eat foods; ensure to store foods with higher cooking temperature requirements below those with lower cooking temperature requirements.

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: Back prep fridge cutting board is heavily stained and scored. [CA] Resurface cutting board(s) or discard if not capable of being resurfaced. Replacement(s) must be of approved material (i.e. plastic or hard maple/equivalently hard, close-grained wood) and approved for sanitation (e.g. NSF certified).

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

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. Back prep fridge thermometer doesn't provide a reading. [CA] Replace with functional thermometer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHLORINE	WAREWASH MACHINE	50.00 PPM	
WATER	PREP SINK	126.00 Fahrenheit	
EGGS	COUNTER	47.00 Fahrenheit	INFRARED. PIC IS TEMPERING THEM FOR BAKING.
MILK	2 DR UNDERCOUNTER FRIDGE	38.00 Fahrenheit	
WATER	3 COMP SINK	136.00 Fahrenheit	
CHEESECAKE	LARGE DISPLAY FRIDGER	36.00 Fahrenheit	
AMBIENT	SMALL DISPLAY/GRAB AND GO	42.00 Fahrenheit	42-43F. CURRENTLY NON-PHF COOKIES AND DRINKS STORED IN UNIT. ADVISED PIC TO ADJUST/SERVICE UNIT TO BE COOLER TO BE ABLE TO HOLD FOOD 41F OR BELOW.

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 **12/20/2022**. 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



Received By: ANTONIO D'ANNA
MANAGER

Signed On: December 06, 2022