

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 FA0257436 - PANADERIA NEGRETE		Site Address 445 1ST ST A, GILROY, CA 95020		Inspection Date 09/21/2026		Placard Color & Score GREEN 83		
Program PR0376402 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NEGRETE, MARIA		Inspection Time 08:00 - 09:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LORENA LOPEZ				FSC Not Available

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		X			S
K07	Proper hot and cold holding temperatures	X						S
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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND A CART WITH TRAYS BLOCKING THE ACCESS TO THE HAND WASH SINK IN THE KITCHEN AND WITH STEEL WOOL CLEANER INSIDE THE SINK. [CA] ENSURE THE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES.

Minor Violations

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

Inspector Observations: FOUND AN EXPIRED FOOD SAFETY CERTIFICATE FOR MANAGERS. MISSING FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE A CURRENT FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND A CLEANER SPRAY BOTTLE STORED ON THE DISPLAY CASE NEXT TO PASTRIES. [CA] STORE CLEANER BOTTLES BELOW AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND PREPACKAGED FOOD: JELLO, RICE PUDDING HELD INSIDE THE DISPLAY REFRIGERATOR READILY AVAILABLE FOR CONSUMER SELF SERVICE NOT LABELED. [CA] FOOD PREPACKAGED IN A FOOD FACILITY SHALL BEAR A LABEL THAT COMPLIES WITH THE LABELING REQUIREMENTS PRESCRIBED BY THE SHERMAN FOOD, DRUG, AND COSMETIC LAW, THE LABEL INFORMATION SHALL INCLUDE:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.

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: FOUND THE HAND WASH SINK IN THE KITCHEN WITH A SLOW DRAINING ISSUE. [CA] ENSURE THAT THE WATER DRAINS PROPERLY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	RESTROOM HAND WASH SINK	100.00 Fahrenheit	
CAKES	SELF SERVICE REFRIGERATOR	39.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
TAMALES	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PASTRIES	WALK IN FREEZER	10.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT DOGS	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	39.00 Fahrenheit	
FLAN	SELF SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

Overall Comments:

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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 **10/5/2026**. 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

Lorena Lopez

Received By: LORENA LOPEZ
PIC
Signed On: September 21, 2026