

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 FA0201380 - APPLEBEE'S GRILL & BAR		Site Address 8200 ARROYO CL, GILROY, CA 95020		Inspection Date 07/14/2025	
Program PR0306786 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE CAL, LLC		Inspection Time 14:40 - 16:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By LUIS	FSC Luis Villarreal 02/07/2030	

Placard Color & Score
GREEN
91

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						
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						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						S
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						S
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		
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		
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	X	
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

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

Inspector Observations:

5+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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:

Bucket of pickle juice observed to be stored on the floor in walk-in #2.

[CA] Food shall be stored a minimum of 6 inches off the floor.

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:

Steamer in the back kitchen area observed to be leaking down the front/bottom sides.

[CA] Equipment shall be kept in good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Observed buildup of food debris on floors, especially in corner areas, throughout the kitchen.

2. Observed buildup of food debris on walls of the walk-in, adjacent to kegs.

[CA] Walls and floors shall be kept clean and maintained.

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>
mashed potatoes	stovetop	165.00 Fahrenheit	reheating
sliced tomatoes	prep table upper insert	39.00 Fahrenheit	
rice	walk-in #2	48.00 Fahrenheit	cooling (3 hours elapsed)
meat	reach-in #1	40.00 Fahrenheit	
alfredo sauce	steam table	178.00 Fahrenheit	
lactic acid	3 comp sink	704.00 Fahrenheit	704-1875 range
hot water	3 compartment (bar, kitchen)/mop/prep sinks	120.00 Fahrenheit	
raw beef	walk-in #2	38.00 Fahrenheit	
ice cream	freezer chest	5.00 Fahrenheit	
pico de gallo	prep table #1 (under)	39.00 Fahrenheit	
ranch dressing	reach-in for sauces	39.00 Fahrenheit	
ranch	reach-in #2	39.00 Fahrenheit	
frozen shrimp	reach in #3	5.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked chicken	cook-line	167.00 Fahrenheit	final cook temp
raw shrimp	prep table #2 (under)	40.00 Fahrenheit	
ambient	walk-in #1	39.00 Fahrenheit	walk-in #1 contains no PHF's: only whole uncut vegetables + alcohol
warm water	handwash sink (bar, kitchen)	100.00 Fahrenheit	
salmon	walk-in #2	37.00 Fahrenheit	

Overall Comments:

Notes:

- Ensure that soda gun nozzle is kept clean

Joint inspection with M. Chin. Report written by M. Chin.

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 **7/28/2025**. 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:

[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

LUTSL

Received By: Luis Villarreal
Manager

Signed On: July 14, 2025