

# 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

<b>Facility</b> FA0201265 - ALEHOUSE BISTRO		<b>Site Address</b> 707 1ST ST, GILROY, CA 95020		<b>Inspection Date</b> 11/14/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>84</b> </div>		
<b>Program</b> PR0307265 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> DISTINCTIVE CORPORATION		<b>Inspection Time</b> 15:25 - 17:00			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JANICE ALBRIGHT				<b>FSC</b> Diane Sturla 1/29/27

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification					X		S
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				
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						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		
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		
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		X
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

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

**Inspector Observations: All hand wash stations within the prep area have issues:**

**1. Hand wash station within the bar is missing soap and paper towels at the time of inspection.**

**[CA] Hand wash stations must be fully stocked at all times.**

**[COS] PIC added soap and paper towels into dispenser.**

**2. Hand wash station in the back prep area is missing a mounted soap dispenser and paper towel dispenser.**

**[CA] Hand wash stations must be fully stocked at all times.**

**[SA] PIC placed a hand pump soap dispenser and roll of paper towels next to hand wash.**

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: PHFs within prep table next to cook line was measured at 44-45°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Menu has a consumer advisory; however, it is not specific on what items need a consumer advisory.**

**[CA] Be more specific with the food items on which need the consumer advisory.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Sanitizer bucket (Quats) was measured at 400PPM at the time of inspection.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**[COS] Cook diluted the solution with water; re-measured at 200PPM.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Pico de gallo	Prep table #2	39.00 Fahrenheit	
Hot water	3-Compartment/Prep sink	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Sanitizer (High temp.)	Dish washer	160.00 Fahrenheit	
Cheese	Hot holding (grill)	142.00 Fahrenheit	
Cheese	Reach in	41.00 Fahrenheit	
Cheese	Walk in	37.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	400.00 PPM	Adjust to 200PPM. COS
Cut tomato	Prep table	45.00 Fahrenheit	Adjust to 41°F below.
Boiled egg	Prep table #2	39.00 Fahrenheit	
Burger patty	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Cooked chicken	Cook line	189.00 Fahrenheit	Final cook temperature.
Raw chicken	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Ambient (Non-PHFS)	Walk in (Beer kegs)	40.00 Fahrenheit	
Milk	Reach in	41.00 Fahrenheit	
Grilled onions	Hot holding (grill)	137.00 Fahrenheit	
Salmon	Walk in	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Cheese	Prep table	44.00 Fahrenheit	Adjust to 41°F below.
Warm water	Restroom	100.00 Fahrenheit	

## 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 **11/28/2023**. 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: Janice Albright  
Owner  
Signed On: November 14, 2023