

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 12/19/2024	
Program PR0306786 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE CAL, LLC		Inspection Time 13:30 - 15:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By LUIS VILLARREAL	FSC Luis Villarreal 1/15/25		

Placard Color & Score
GREEN
95

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						
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						S
K07 Proper hot and cold holding temperatures	X						
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		
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		
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

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

Inspector Observations: Warm water at hand wash station next to dish washer was measured at 119°F at the time of inspection. Hand wash station is motion sensor.

**[CA] Hand washing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Adjust water properly
REPEAT VIOLATION. Failure to comply may result in enforcement action.**

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

Inspector Observations: Grease build up on the walls behind the deep fryer noted at the time of inspection.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pico de gallo	Prep table	39.00 Fahrenheit	
Cut tomato	Walk in	38.00 Fahrenheit	
Sanitizer (chlorine)	Dish washer	50.00 PPM	
Alfredo sauce	Hot holding (steam table)	178.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Cooked chicken	Prep table	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Sanitizer (Lactic acid)	Sanitizer bucket	1,875.00 PPM	
Ranch	Reach in	39.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Cooked ribs	Metal tray (in walk in)	87.00 Fahrenheit	Cooling began at 130PM. Cooling for about 45-mins.
Sanitizer (chlorine)	Dish washer (bar)	50.00 PPM	
Pasta	Under counter refrigeration (prep table)	39.00 Fahrenheit	
Sanitizer (Lactic acid)	Sanitizer (Lactic acid) in bar	1,875.00 PPM	
Salmon	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cut tomato	Prep table #3 (ice bath)	39.00 Fahrenheit	
Cooked chicken	Cook line	178.00 Fahrenheit	Final cook temperature.
Raw shrimp	Under counter refrigeration (cook line)	38.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Mashed potato	Hot holding (steam table)	182.00 Fahrenheit	
Cheese	Prep table #2	39.00 Fahrenheit	

Overall Comments:

NOTE

- Multiple food manger certifications will be expiring this coming year (2025). Obtain new certifications before expirations.

- Provided the following decals to facility:

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- **Hot/cold holding, hand wash, and sanitizing (wash, rinse, sanitize).**

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 **1/2/2025**. 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

Luis V.

Received By: Luis Villarreal
Manger
Signed On: December 19, 2024