

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 FA0201150 - TAQUERIA Y MARISCOS CHAPALA		Site Address 340 E 10TH ST D, GILROY, CA 95020	Inspection Date 02/11/2026
Program PR0304596 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GUERRA R., ESPERANZA	Inspection Time 13:30 - 14:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By FERNANDO DIAZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/10/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/11/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 2/10/26 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K21: Hot and cold water available. Hot water heater within the facility has been repaired properly. See measured observations.

Continue on working on any other violations mentioned on 2/10/26 inspection report.

Facility is ok to operate.

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 **2/25/2026**. 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

Fernando Raymundo

Received By: Raymundo Diaz Fernando
PIC

Signed On: February 11, 2026