

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 FA0255709 - EL MICHOACANO RESTAURANT		Site Address 6966 CHESTNUT CT, GILROY, CA 95020		Inspection Date 05/19/2025		Placard Color & Score YELLOW 79		
Program PR0373445 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLA, JOSE		Inspection Time 13:45 - 15:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JORGE S.				FSC Jorge S. 9/25/27

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						
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						
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					N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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		

OFFICIAL INSPECTION REPORT

Facility FA0255709 - EL MICHOACANO RESTAURANT		Site Address 6966 CHESTNUT CT, GILROY, CA 95020	Inspection Date 05/19/2025
Program PR0373445 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name VILLA, JOSE	Inspection Time 13:45 - 15:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Shelled eggs were measured at 61°F at the time of inspection. Per PIC, they have been out since 8AM when shift started.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] All the shelled eggs within container were VCD.

Follow-up By 05/22/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Sanitizer within the dish washer was measured at 0PPM at the time of inspection. Active ware-washing has been taken place, dishes inside of dish washer. Per PIC, sanitizer was changed out yesterday at night.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.

[SA] All dishes must be re-washed within the 3-compartment sink on site (wash, rinse, sanitize).

Follow-up By 05/22/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station next to the ice machine is blocked with multiple wiping cloths at the time of inspection.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Sanitizer next to cashier station was measured at 200PPM of chlorine 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] PIC changed sanitizer bucket and added fresh chemicals; re-measured at 100PPM.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	Sanitizer bucket	200.00 PPM	Adjust to 100PPM. COS
Ambient	Freezer chest	5.00 Fahrenheit	
Raw steak	Under counter refrigeration	39.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	164.00 Fahrenheit	
Cooked pork	Under counter refrigeration	52.00 Fahrenheit	Cooling for about 2-hours.
Jalapeno popper	Walk in	39.00 Fahrenheit	
Raw shrimp	Under counter refrigeration	40.00 Fahrenheit	
Shelled eggs	Plastic tray by cook line	61.00 Fahrenheit	VCD.
Cheese	Ice bath #2	39.00 Fahrenheit	
Salsa (tomato base)	Ice bath	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. SA
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cheese	Walk in	39.00 Fahrenheit	
Rice	Hot holding (grill top)	158.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Sauce (tomato base)	Hot holding (steam table)	166.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0255709 - EL MICHOACANO RESTAURANT	Site Address 6966 CHESTNUT CT, GILROY, CA 95020	Inspection Date 05/19/2025
Program PR0373445 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VILLA, JOSE	Inspection Time 13:45 - 15:00

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 **6/2/2025**. 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

Jorge Zendejau

Received By: Jorge S.
Manager
Signed On: May 19, 2025