

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 02/10/2021	
Program PR0306786 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE CAL, LLC		Inspection Time 12:00 - 13:30
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION		Consent By RANDALL MACKLIN	FSC RANDALL MACKLIN 01/05/2025	

Placard Color & Score
GREEN
96

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						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						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						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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201380 - APPLEBEE'S GRILL & BAR	Site Address 8200 ARROYO CL, GILROY, CA 95020	Inspection Date 02/10/2021
Program PR0306786 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name APPLE CAL, LLC	Inspection Time 12:00 - 13:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Inspector Observations: Observed customers improperly wearing face coverings [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired. Face coverings may be removed to eat or drink, while seated at a table outdoors.

03 - Social Distance Violation

Inspector Observations: Outdoor dining area is improperly set up with less than 50 percent air flow, two longer sides of both canopies are up. [CA] Ensure a min 50 percent air flow is available at all outdoor dining areas. With at least 50% of the non-adjacent walls in a structure being open, the resulting air movement allows for droplets/aerosols containing the COVID-19 virus to disperse rapidly. Ceilings, roofs, umbrellas, or canopies are permitted.

*** Any security barriers or other solid structures used to create a perimeter for a business can be no higher than three feet. Mesh fencing or other permeable materials that maintain cross-ventilation and do not significantly impede natural airflow may be used as a perimeter with no height restriction.**

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: SOAP DISPENSER NEAR WAREWASH MACHINE SINK IS MISSING A COVER. SOAP DISPENSER IS STILL OPERATIONAL. [CA] ENSURE SOAP DISPENSER COVER IS REPLACED AND MAINTAINED IN GOOD REPAIR.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: INOPERABLE LIGHT NOTED AT COOKLINE HOOD VENTILATION SYSTEM. [CA] REPAIR/ REPLACE AND ENSURE LIGHT IS MAINTAINED IN GOOD REPAIR.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0201380 - APPLEBEE'S GRILL & BAR	Site Address 8200 ARROYO CL, GILROY, CA 95020	Inspection Date 02/10/2021
Program PR0306786 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name APPLE CAL, LLC	Inspection Time 12:00 - 13:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
FRIES	FREEZER	10.00 Fahrenheit	
TOMATOES	PREP	40.00 Fahrenheit	
HOT WATER	JANITORIAL	120.00 Fahrenheit	
MARINARA SAUCE	HOT HOLDING	170.00 Fahrenheit	
HOT WATER	WAREWASH	120.00 Fahrenheit	
ARTICHOKE DIP	WALK IN	36.00 Fahrenheit	
CHLORINE	MECHANICLA WAREWASH MACHINE	50.00 PPM	
GROUND BEEF	DRAWER	37.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	
LACTIC ACID	WAREWASH	200.00 PPM	
GROUND BEEF	WALK IN	39.00 Fahrenheit	
PASTA	DRAWER	41.00 Fahrenheit	
CHICKEN	WALK IN	37.00 Fahrenheit	
COLESLAW	PREP	40.00 Fahrenheit	
MASHED POTATOES	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
PASTA	WALK IN	40.00 Fahrenheit	
HOT WATER	BAR HANDWASH	100.00 Fahrenheit	
HOT WATER	FOOD PREP	120.00 Fahrenheit	

Overall Comments:

POST SOCIAL DISTANCING PROTOCOL VISITOR INFORMATION GUIDE AND COVID-19 PREPARED CHECK MARK AT FACILITY ENTRANCE.

WWW.COVID19PREPARED.ORG

SOCIAL DISTANCING PROTOCOL GUIDELINES WERE REVIEWED WITH OPERATOR AT THIS TIME.

THIS OFFICIAL INSPECTION REPORT WAS EMAILED TO A VERIFIED EMAIL PROVIDED BY THE OPERATOR.

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 **2/24/2021**. 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: RANDALL MACKLIN
MANAGER

Signed On: February 10, 2021

Comment: SIGNATURE NOT OBTAINED DUE TO COVID-19 AND SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.