

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 FA0201247 - ARTEAGAS FOOD CENTER - DELI		Site Address 6906 AUTOMALL PY, GILROY, CA 95020	Inspection Date 02/25/2026
Program PR0371086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOPEZ & ARTEAGA, INC.	Inspection Time 15:15 - 16:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By FABIOLA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/18/2026

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

This violation found not in compliance on 02/25/2026. See details below.

Cited On: 02/25/2026

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located on food prep surfaces (raw beef and marinated beef) as well as the hot box (rice 64F). Per PIC, the meat was recently prepped within the last 20 minutes. Per PIC, the rice has been in the warmer for 45 minutes. [CA] Ensure PHF are put back into proper temperature holding (41F or below) when finished with diligent preparation. [COS] PIC had staff put raw beef back in walk-in cooler. PIC had staff reheat the rice to 165F.

Cited On: 02/18/2026

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

This violation found not in compliance on 02/25/2026. See details below.

Minor Violations

Cited On: 02/25/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed PHFs cooling in deep containers. [CA] When cooling PHFs, use rapid cooling methods such as frequent stirring, ice baths, ice paddles, small portions, ice as an ingredient and/or blast chiller.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked beef	hot hold	146.00 Fahrenheit	
raw beef	food prep surfaces	44.00 Fahrenheit	44F-49F
cooked peppers	cookline	156.00 Fahrenheit	
tamales	hot box	156.00 Fahrenheit	
cooked beef	cooling on food prep surface	119.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
chlorine	3 comp	100.00 PPM	
rice	hot hold	138.00 Fahrenheit	
nopales	cooling on food prep surface	120.00 Fahrenheit	
marinated raw beef	food prep surfaces	64.00 Fahrenheit	
rice	hot box	64.00 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 **3/11/2026**. 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.

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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

Fabiola N

Received By: Fabiola Nava
Supervisor

Signed On: February 25, 2026