

**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**

<b>Facility</b> FA0206590 - GIGI'S ORIENTAL MART		<b>Site Address</b> 1605 FLICKINGER AV, SAN JOSE, CA 95131		<b>Inspection Date</b> 08/05/2025	
<b>Program</b> PR0303487 - NO FOOD PREP <5,000 SQ FT - FP06			<b>Owner Name</b> GIGI'S ORIENTAL MART INC		<b>Inspection Time</b> 10:40 - 11:45
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> FRANKY	<b>FSC Exempt</b>		

**Placard Color & Score**  
**YELLOW**  
**78**

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		S
K06 Adequate handwash facilities supplied, accessible		X		X			
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						
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		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		X
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

**The paper towel dispenser at the three compartment sink and the paper towel dispenser in the bathroom both lacked paper towels.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**[COS] PIC restocked paper towels.**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**One live nymph cockroach observed on top of the freezer chest in the back room with the two compartment sink. No other evidence of cockroach activity observed. PIC states that they get a pest control service on a biweekly basis.**

**[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.  
Clean and sanitize affected areas. Eliminate contributing factors by sealing all gaps/holes in the facility's structure.**

**[SA] PIC abated cockroach.**

**\*REPEAT VIOLATION\***

**Minor violation:**

**One old rodent dropping observed on a piece of cardboard within the walk-in refrigerator. No other evidence of rodent activity observed.**

**[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.  
Clean and sanitize affected areas. Eliminate contributing factors by sealing all gaps/holes in the facility's structure.**

### Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:**

**Smoked fish label bears only the name and ingredients of contents.**

**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:**

**Back door observed to be maintained open.**

**[CA] Keep doors closed to prevent the intrusion of vermin.**

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

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**Inspector Observations:**

*Floor in the walk-in is peeling and in disrepair.*

*[CA] Repair floor to ensure that floor is easily cleanable, and to prevent the potential harborage of vermin.*

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
frozen shrimp	upright freezer	4.00 Fahrenheit	
warm water	bathroom sink	100.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
smoked fish	walk-in	39.00 Fahrenheit	
smoked fish	upright cooler	39.00 Fahrenheit	
frozen meat	residential freezer chest	8.00 Fahrenheit	

**Overall Comments:**

*Two or more major violations were cited during the routine inspection.*

*A follow-up inspection will be conducted within the next 1 to 3 business days to verify compliance with all of the cited major violations. Call or email to schedule.*

*Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.*

**Notes:**

*Facility keeps 5+ batches of shellstock, all with tags attached to the corresponding bags. Facility also maintains tags for 90 days after shellstock has been depleted, per bag batch.*

*Joint inspection with Aziz Hussain.*


*Report written by Maverick.*

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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 **8/19/2025**. 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



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**Received By:** franky  
manager

**Signed On:** August 05, 2025