

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 FA0201175 - BLACK BEAR DINER		Site Address 395 LEAVESLEY RD, GILROY, CA 95020	Inspection Date 05/19/2026
Program PR0303453 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name SAMMUT, GEORGE	Inspection Time 12:30 - 13:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By MARLENE AYALA	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 05/12/2026

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

Compliance of this violation has been verified on: 05/19/2026

Cited On: 05/12/2026

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

Compliance of this violation has been verified on: 05/19/2026

Minor Violations

Cited On: 05/19/2026

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

Inspector Observations: Hole noted around the mop sink at the time of inspection.

[CA] Seal holes properly.

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 5/12/26 inspection report. Violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Prep table have been changed out for new ones. See measured observations.

- K23: No rodents, insects, birds, or animals. No evidence of vermin noted at the time of inspection. Looked around the entire facility.

Continue on working on any other violations mentioned on 5/12/26 inspection report.

Facility is allowed to re-open.

NOTE

Facility was food prepping at the time of inspection. Facility is not allowed to food prep or operate when permit is suspended. Failure to comply next time may result in enforcement action.

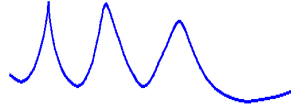
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/2/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0201175 - BLACK BEAR DINER	Site Address 395 LEAVESLEY RD, GILROY, CA 95020	Inspection Date 05/19/2026
Program PR0303453 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name SAMMUT, GEORGE	Inspection Time 12:30 - 13:15

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: Marlene Ayala
Manager

Signed On: May 19, 2026