

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 FA0201286 - CAFE MOTIF		Site Address 7397 MONTEREY RD, GILROY, CA 95020	Inspection Date 05/02/2024
Program PR0300818 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name THE CLOVE ART COMPLEX I	Inspection Time 14:15 - 15:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By EMILY MCEWAN-UPRIGHT	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide a food manger certification at the time of inspection and food handler cards.

[CA] Obtain a new food manager certification within 60-days and food handler cards within 30-days.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Hand wash stations are missing soap and paper towels at the time of inspection.

[CA] Have hand wash stations fully stocked at all times.

2. Hand wash station next to dish washer is missing a paper towel dispenser.

[CA] Install a new paper towel dispenser at the hand wash station.

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: Facility has a dry storage area in the back with wooden shelving.

[CA] Remove wooden shelving and replace with a durable, smooth, nonabsorbent, and easily cleanable surface.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Both restrooms mens/womens is missing a cove base, only rubber top set is present.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Install new cove base within 6-months by (11/2/24).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/prep/mop sink	120.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Under counter refrigeration (bar)	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: THE CLOVE ART COMPLEX

NEW OWNER: THE CLOVE ART COMPLEX LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP__13__. An invoice for the permit fee in the amount of \$__1,119.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 6/1/24 - 5/31/25. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 5/2/24**

***Permit condition: NONE**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

NOTE

- Most equipment is turned off since renovations are still taking place within facility. No equipment has been changed out per original plans.

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 **5/16/2024**. 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: Emily Mcewan-Upright
Owner

Signed On: May 02, 2024