

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 FA0201121 - EL RANCHO FOODS - BAKERY		Site Address 211 1ST ST, GILROY, CA 95020	Inspection Date 01/07/2026
Program PR0300454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ABDULLA, ALI A.	Inspection Time 16:15 - 16:45
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By JACK	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: No paper towels in employee restroom. [CA] Provide single use paper towels in dispenser at handwash station at all times. [COS] PIC had staff refill paper towel dispenser during time of inspection.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of hot water at handwash and 3 comp sinks (water measured at 61F). [CA] Provide hot water at a minimum of 100F at the handwash station and 120F at the 3 comp warewash sink. [COS] PIC adjusted water heater and restored hot water to all sinks.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash	61.00 Fahrenheit	
hot water	3 comp	61.00 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 **1/21/2026**. 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.

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

Ali

Received By: Ali Mohsen
 Manager
 Signed On: January 07, 2026