

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 FA0201389 - ERIK'S DELI CAFE		Site Address 8300 ARROYO CL 320, GILROY, CA 95020		Inspection Date 02/11/2026		Placard Color & Score GREEN 90		
Program PR0305844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GDSIS INVESTMENTS LLC		Inspection Time 14:15 - 15:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ARMANDO LOPEZ PEREZ				FSC ARMANDO LOPEZ PEREZ 1/28/31

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K06	Adequate handwash facilities supplied, accessible	X						S
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						S
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						

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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201389 - ERIK'S DELI CAFE		Site Address 8300 ARROYO CL 320, GILROY, CA 95020	Inspection Date 02/11/2026
Program PR0305844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GDSIS INVESTMENTS LLC	Inspection Time 14:15 - 15:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Facility is using a steam table (Cayenne) to re-heat soups at the time of inspection. Steam table are not meant to for re-heating.

[CA] A different method must be used in order to re-heat soups on site. Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Submit SOP on how the soups will be re-heated properly to this department.

Minor Violations

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

Inspector Observations: Restrooms are currently being renovated at the time of inspection.

[CA] Restrooms shall be provided and conveniently located and accessible for use by employees during all hours of operation. Have restrooms repaired as quickly as possible.

[SA] Facility is using the restroom from neighboring business (Mcdonald's).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ham	Walk in	41.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer buckets	200.00 PPM	
Cheese	Walk in	41.00 Fahrenheit	
Cheese	Prep table #2	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Bean sprouts	Prep table	39.00 Fahrenheit	
Milk	Under counter refrigeration	39.00 Fahrenheit	
Turkey	Prep table #2	39.00 Fahrenheit	
Soup	Hot holding (steam table)	158.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Mac salad	Display refrigeration	40.00 Fahrenheit	
Hot water	2-Compartment/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: _____ Erik's Deli Cafe Gilroy _____

NEW OWNER: _____ Armondo Lopez Perez _____

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

The permit category for this facility is FP__10__. An invoice for the permit fee in the amount of \$_1,107.00__ 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: _3/_1/_26_ - _2/_28/_27_ 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.

OFFICIAL INSPECTION REPORT

Facility FA0201389 - ERIK'S DELI CAFE	Site Address 8300 ARROYO CL 320, GILROY, CA 95020	Inspection Date 02/11/2026
Program PR0305844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GDSIS INVESTMENTS LLC	Inspection Time 14:15 - 15:15

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 2/11/26***

****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.***

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 **2/25/2026**. 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



Received By: ARMANDO LOPEZ PEREZ
Owner
Signed On: February 11, 2026