

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 FA0201247 - ARTEAGAS FOOD CENTER - DELI		Site Address 6906 AUTOMALL PY, GILROY, CA 95020		Inspection Date 02/18/2026	
Program PR0371086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ & ARTEAGA, INC.		Inspection Time 15:30 - 16:35
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By FABIOLA L.	FSC Ismael Madrigal 7/28/26	

Placard Color & Score

YELLOW

80

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						S
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					N
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	X	X
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: Cooked veggies on the cook line were measured at 83°F at the time of inspection. Per PIC, they were not sure how long they have been out of temperature.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] All product was VCD into the garbage.

Follow-up By
02/24/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: MINOR:

1. 3-Compartment sink within the hot deli department was measured at 0PPM at the time of inspection. No active ware-washing is taking place.

Follow-up By
02/24/2026

MAJOR:

2. 3-Compartment sink within the cold deli department was measured at 0PPM at the time of inspection. Active ware-washing is taking place.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[SA] Sanitizer was added to 3-compartment sinks; re-measured at 100PPM of chlorine.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Whole chickens within the prep sink are being thawed out without running water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[SA] Water was turned on for the sink.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: One of the light bulbs is out within the hood system.

[CA] Change light bulb within system.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Pico de gallo	Display refrigeration (cold deli department) #3	39.00 Fahrenheit	
Cut melon	Prep table (cold deli department)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cheese	Display refrigeration (cold deli department) #2	39.00 Fahrenheit	
Cooked rice	Walk in	39.00 Fahrenheit	
Chile verde	Hot holding (steam table)	152.00 Fahrenheit	
Rice	Hot holding (warmer)	149.00 Fahrenheit	
Raw steak	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Cooked fish	Cook line	202.00 Fahrenheit	Final cook temperature.
Cut tomato	Prep table	39.00 Fahrenheit	
Sour cream	Display refrigeration (cold deli department)	39.00 Fahrenheit	
Beans	Walk in	39.00 Fahrenheit	
Beans	Hot holding (steam table)	155.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment sinks	0.00 PPM	Inside the Hot/cold deli departments.
Cut watermelon	Prep table (cold deli department)	39.00 Fahrenheit	
Cut fruit	Under counter refrigeration	39.00 Fahrenheit	
Ham	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Corn	Hot holding (warmer)	156.00 Fahrenheit	
Cooked steak	Hot holding (warmer)	148.00 Fahrenheit	
Cheese	Prep table	39.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 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 **3/4/2026**. 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

Fabiola N

Received By: Fabiola L.
Supervisor

Signed On: February 18, 2026