

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 FA0257456 - GALPAO GAUCHO		Site Address 19780 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/04/2024		Placard Color & Score GREEN 87		
Program PR0376426 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name GALPAO GAUCHO LLC		Inspection Time 11:00 - 13:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CJ BORTOLINI				FSC SIDIENI/CJ BORTOLINI 09/14/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures			X	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				
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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0257456 - GALPAO GAUCHO	Site Address 19780 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/04/2024
Program PR0376426 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name GALPAO GAUCHO LLC	Inspection Time 11:00 - 13:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the bar area, and in the back warewash area, observed automatic soap dispenser was out of battery and unable to dispense soap. Facility was not yet open and operating the areas during time of inspection. [CA] Ensure handwash stations are stocked with hand soap and paper towels at all times to allow for proper handwashing. Ensure all automatic soap dispensers are properly functioning during operating hours. [COS] Operator replaced batteries for the soap dispensers

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the kitchen area, at the left end compartment of the 3 compartment sink, in an ice bath, measured container of cheese bread batter at 49F. [CA] Potentially hazardous foods shall be held cold at 41F or below to prevent bacterial growth. [SA] Operator added more ice to the compartment to fully surround container of cheese bread batter and facilitate proper holding temperatures.

Inspector Observations: In the employee service area, in the 2 door undercounter refrigerator, measured milk and half & half at 48F. Measured ambient air temperature of refrigerator at 46F. [CA] Potentially hazardous foods shall be held cold at 41F or below to prevent bacterial growth. [SA] Operator moved milk and half & half to nearby refrigeration to facilitate proper holding temperatures. Contact for repairs/maintenance of unit.

K14 - 3 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, 114125(b), 114141

Inspector Observations: At the bar area, observed a lack of sanitizer for the warewash machine. Equipment was not in use. [CA] Ensure warewash machines are stocked with sanitizer at all times. [COS] Operator replaced sanitizer for the warewash machine and remeasured chlorine sanitizer at 50 PPM.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: In the warewash area, observed a brick barrier installed in the area around the floor sink, and wastewater line installed extending into the floor sink. [CA] Remove unapproved brick barrier installed in the area, and reinstall wastewater line with a 1 inch air gap between the top of the floor sink and the bottom of piping.

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

Inspector Observations: At the bar area, observed liquid accumulation below the ice chest, and accumulation of debris below refrigeration. In the warewash area, observed standing water on the floor. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin. Discontinue use of unapproved

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0257456 - GALPAO GAUCHO	Site Address 19780 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/04/2024
Program PR0376426 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name GALPAO GAUCHO LLC	Inspection Time 11:00 - 13:00

Measured Observations

Item	Location	Measurement	Comments
raw beef	2 door reach in refrigerator	36.00 Fahrenheit	
raw lamb chops	2 door reach in refrigerator	36.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
raw beef ribs	2 door undercounter refrigerator	38.00 Fahrenheit	
salmon and cheese	3 door undercounter refrigerator	41.00 Fahrenheit	
chicken soup	buffet line	150.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
beef ribs	grill	192.00 Fahrenheit	
cooked beans	buffet line	150.00 Fahrenheit	
quaternary ammonia sanitizer	sanitizer bucket	200.00 PPM	
cheese bread batter	ice bath at 3 compartment sink	49.00 Fahrenheit	
sliced cheese	buffet line	42.00 Fahrenheit	
chicken	grill	185.00 Fahrenheit	
raw beef ribs	walk-in refrigerator	36.00 Fahrenheit	
cooked potatoes	3 door undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator (employee service area)	48.00 Fahrenheit	
cooked potatoes	buffet line	45.00 Fahrenheit	
cheese	walk-in refrigerator	37.00 Fahrenheit	
beef	grill	190.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ice cream	2 door undercounter freezer	5.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	0.00 PPM	Remeasured at 50 PPM
chlorine sanitizer	warewash machine (warewash area)	50.00 PPM	
raw bacon wrapped chicken	3 door undercounter refrigerator	40.00 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 **11/18/2024**. 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: CJ BORTOLINI
GENERAL MANAGER
Signed On: November 04, 2024