# **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 02/05/2024
Program PR0300454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ABDULLA, ALI A.	Inspection Time 15:45 - 16:15
Inspected By	Inspection Type	Consent By	FH.	



#### **Comments and Observations**

## **Major Violations**

Cited On: 01/29/2024

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

Compliance of this violation has been verified on: 02/05/2024

Cited On: 01/29/2024

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

Compliance of this violation has been verified on: 02/05/2024

#### **Minor Violations**

N/A

## **Measured Observations**

N/A

## **Overall Comments:**

This is a follow up inspection to verify that all major violations mentioned on 1/29/24 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational.
- K07: Proper hot and cold holding temperatures. Walk in within the bakery has been repaired. See measured observations.

Continue to work on all other violations mentioned on 1/29/24 inspection report.

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 <a href="https://www.necessary.com/2/19/2024">2/19/2024</a>. 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: Mohammed Saleh

Manager

Signed On: February 05, 2024