

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 FA0201310 - EL CHARRITO MARKET		Site Address 7638 MONTEREY ST, GILROY, CA 95020		Inspection Date 08/12/2025		Placard Color & Score GREEN 79		
Program PR0300822 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL CHARRITO MARKET GILR		Inspection Time 14:45 - 16:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By KARINA ANDRADE				FSC Karina Andrade 6/17/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X
K33	Nonfood contact surfaces clean		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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: 1. Food within hot holding unit were measured between 98-102°F at the time of inspection.

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

[SA] All food were placed within burner to be re-heated to 165°F

2. Prep table next to the cook line was measured between 54-56°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit looked at by a contractor.

2. Hot holding unit for carnitas/chicharon was measured between 128-147°F at the time of inspection. Unit maybe having electrical problems since dials do not seem to be on.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit looked at by a contractor.

Follow-up By 08/18/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide food handler cards for employees at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

REPEAT VIOLATION. Failure to comply may result in enforcement action. Provide food handler cards of employees to specialist for review.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Facility is selling flan/jello that does not have a label on it.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Fan guards within the walk in have heavy dust build up on them at the time of inspection.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Door handles for both walk ins are missing at the time of inspection.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Weather strip in the back of the facility is damaged and light is coming in from door.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

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Inspector Observations: 1. Damaged floor/cove base tiles noted in the back prep area at the time of inspection. Per PIC, they had a plumbing issue and tile had to be torn out.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

2. FRP walls in the back prep area and around the cook line are starting to fall off the wall.

[CA] Adhere the walls back into place and seal any cracks/crevices.

3. Wall next to electrical panel has a large hole at the time of inspection.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding (steam table) #2	158.00 Fahrenheit	
Pork	Hot holding (steam table)	102.00 Fahrenheit	Adjust to 135°F above. Next to cook line. SA
Carnitas	Hot holding (warmer)	128.00 Fahrenheit	Adjust to 135°F above.
Cut tomato	Prep table	54.00 Fahrenheit	Adjust to 41°F below.
Hot water	3-Compartment/2-compartment sinks	120.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	98.00 Fahrenheit	Adjust to 135°F above. Next to cook line. SA
Ham	Reach in	39.00 Fahrenheit	Back of the facility.
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Beans	Hot holding (steam table) #2	161.00 Fahrenheit	
Milk	Grab and go refrigeration	39.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	100.00 PPM	
Raw chicken	Display refrigeration (meat department)	37.00 Fahrenheit	
Cheese	Prep table	56.00 Fahrenheit	Adjust to 41°F below.
Raw shrimp	Display refrigeration (meat department)	38.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	Back of the facility.
Raw steak	Walk in	38.00 Fahrenheit	
Chorizo	Reach in #2	41.00 Fahrenheit	
Shelled eggs	Grab and go refrigeration	38.00 Fahrenheit	
Rice	Reach in #2	40.00 Fahrenheit	
Cooked pork	Cook line	188.00 Fahrenheit	Final cook temperature.

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 **8/26/2025**. 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.

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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: Karina Andrade
Owner

Signed On: August 12, 2025