

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 FA0201176 - GREAT GAS		Site Address 398 1ST ST, GILROY, CA 95020		Inspection Date 11/12/2024		Placard Color & Score YELLOW 76		
Program PR0303192 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name GREAT GAS GILROY INC		Inspection Time 10:00 - 10:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By AHMADSHAH				FSC Catherine Herrera 02/16/2028

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						
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		X			
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		X
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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *The only hand wash sink other than the restroom was not functioning. No water was provided to hand wash sink. Paper towels were also not provided at hand wash sink. [CA] Repair/replace hand wash sink and maintain in good condition at all times during operation. Ensure that soap and paper towels are provided at hand wash sink at all times during operation. [SA] Wash compartment of three compartment sink may be temporarily used to wash hands until hand wash sink is repaired. If hand wash sink is not repaired, facility may be subject to further enforcement action.*

Minor: *Paper towels provided in restroom were not in a dispenser. [CA] Single-use sanitary towels shall be provided in dispensers.*

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

Inspector Observations: *Hot dog and taquito on roller measured 122F. Per PIC, they were placed on the roller 5 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Hot dog and taquito were VC&D.*

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Observed rolling hot dog warmer that did not provide protection for food on the rollers. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means. Remove hot dog roller or provide proper protection from contamination.*

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: *Faucet leaking at three compartment sink. [CA] Repair plumbing fixture and maintain in clean and good repair.*

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

Inspector Observations: *Observed toilet paper on top of dispenser. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

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

Inspector Observations: *Observed missing cove base by the hand wash sink. [CA] Repair/replace cove base. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three comp sink	120.00 Fahrenheit	
Lunchable	Cold holding display	39.00 Fahrenheit	
Hot dog	Hot roller	122.00 Fahrenheit	
Lunchable	Walk in fridge	39.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Taquito	Hot roller	122.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Great Gas

NEW OWNER: Great Gas Gilroy Inc.

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

The permit category for this facility is FP06. An invoice for the permit fee in the amount of \$777.00 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: 12/01/2024 - 11/30/2025 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.

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 11/12/2024*

**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 **11/26/2024**. 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: Ahmadshah Baqa
Manager

Signed On: November 12, 2024