

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 FA0258778 - WAL-MART #2002 - GROCERY		Site Address 7150 CAMINO ARROYO, GILROY, CA 95020		Inspection Date 07/07/2026	
Program PR0379032 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name WALMART INC		Inspection Time 14:15 - 15:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JACKIE O.	FSC Exempt		

Placard Color & Score

GREEN
90

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	
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		
K33	Nonfood contact surfaces clean		
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		
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed rat droppings in the dry storage area in the back dry wall of a section of the facility. No evidence of vermin activity noted throughout the facility.

- Rat droppings behind the dry wall of the facility.

1. Photographs: Taken for documentation purposes.

2. Supervisor Notified: Elizabeth T.

3. Notification: The person in charge during inspection, Jskie, has been informed that the facility must

[CA]: The premises of each food facility must be maintained free of vermin. Clean/sanitize behind the dry wall area. Failure to comply may result in enforcement action.

[SA] Facility contacted pest control right way on (6/29/26) when issue arose. Pest control has been coming for service and has laid out multiple traps in the affected area. Pest control came out on (6/3/26) for service as well. Pest control will be visiting the facility on (7/8/28) for a follow up inspection. No evidence is noted throughout the area. All products have been removed away from the dry wall area. A follow up inspection will be conducted within 2-business days (7/9/29). Failure to comply may result in enforcement action.

Requirements Before follow up:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Follow-up By 07/09/2026

Minor Violations

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: Mop sink is starting to come off the wall.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cheese	Grab and go refrigeration	39.00 Fahrenheit	
Raw chicken	Grab and go refrigeration #2	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment (produce department)	200.00 PPM	
Chicken salad	Grab and go refrigeration	39.00 Fahrenheit	
Ambient	Grab and go freezer chest	5.00 Fahrenheit	
Shrimp	Reach in freezer	5.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Shelled eggs	Walk in	39.00 Fahrenheit	
Raw steak	Grab and go refrigeration #3	39.00 Fahrenheit	

Overall Comments:

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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 7/21/2026. 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



Received By: Jackie O.
Manager

Signed On: July 07, 2026