

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 FA0269911 - EL GRULLENSE JAL		Site Address 1280 1ST ST A, GILROY, CA 95020	Inspection Date 08/11/2025
Program PR0401734 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LLAMAS, HUGO	Inspection Time 15:00 - 15:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANITA O.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/05/2025

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

Compliance of this violation has been verified on: 08/11/2025

Cited On: 08/05/2025

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Compliance of this violation has been verified on: 08/11/2025

Measured Observations

Item	Location	Measurement	Comments
Raw steak	Walk in	40.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Cooked meat	Walk in	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that violations mentioned on 8/5/25 inspection report have been addressed. Violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Walk in has been repaired properly. See measured observations.

- K38: Adequate ventilation/lighting; designated areas, use. AC unit within the facility has been repaired. Per Owner, a second part of the AC unit still needs to get repaired. Make appropriate repairs to the unit.

Continue on working on all other violations mentioned on 8/5/25 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 **8/25/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0269911 - EL GRULLENSE JAL	Site Address 1280 1ST ST A, GILROY, CA 95020	Inspection Date 08/11/2025
Program PR0401734 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LLAMAS, HUGO	Inspection Time 15:00 - 15:30

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

Anita

Received By: Anita O.
PIC
Signed On: August 11, 2025