

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 FA0201277 - CARDENAS #220 - DELI		Site Address 727 N 1ST ST, GILROY, CA 95020		Inspection Date 06/19/2025		Placard Color & Score YELLOW 76		
Program PR0395144 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 13:15 - 14:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JISSELL TORRES				FSC Not Available

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				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					N
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		X
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		
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Rice within metal pot was measured at 128°F at the time of inspection. Per cook it is going to be used for the steam table.*

[CA] *Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Re-heat the food properly before placing within the steam tables.*

Follow-up By
06/24/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Sanitizer within the 3-compartment sink was measured at 0PPM at the time of inspection. Some dishes are within the sanitizer sink.*

[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

[SA] *PIC changed out the sanitizer within the sink*

Follow-up By
06/24/2025

Minor Violations

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

Inspector Observations: *Unable to provide a current food manger certification at the time of inspection.*

[CA] *Obtain a current food manager certification within 60-day.*

REPEAT VIOLATION. *Failure to comply may result in enforcement action.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash station next to the steam tables is missing a soap dispenser at the time of inspection.*

[CA] *Provide hand washing cleanser in dispenser at hand wash stations at all times.*

[SA] *Facility has additional hand wash stations within the prep area.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility is missing clog stoppers within the 3-compartment sink.*

[CA] *Plugs/stoppers shall be available to fill up the ware-washing sink.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Rice (bagged)	Metal pot	137.00 Fahrenheit	Per cook, it was being re-heated and going to be used. SA
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Shelled eggs	Walk in	39.00 Fahrenheit	
Cooked steak	Hot holding (steam table)/taco station	159.00 Fahrenheit	
Chicken soup	Hot holding (steam table)	166.00 Fahrenheit	
Pico de gallo	Prep table (station #1)	40.00 Fahrenheit	
Cheese	Prep table (taco station)	40.00 Fahrenheit	
Chile verde	Hot holding (steam table)	168.00 Fahrenheit	
Ceviche	Prep table (station #1)	40.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)/taco station	157.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Carnitas	Hot holding (warmer)	139.00 Fahrenheit	
Salsa (tomato base)	Prep table (taco station)	41.00 Fahrenheit	
Cooked beans	Metal pot	67.00 Fahrenheit	Per cook its been cooling for about 1-hour.
Cooked fish	Hot holding (warmer)	136.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	0.00 PPM	Adjust to 200PPM of quats. COS
Pico de gallo	Walk in	39.00 Fahrenheit	

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 **7/3/2025**. 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.

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

J. Jissell

Received By: Jissell Torres
Assistant Director

Signed On: June 19, 2025