

**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](http://www.ehinfo.org)



**OFFICIAL INSPECTION REPORT**

Facility FA0258778 - WAL-MART #2002 - BAKERY	Site Address 7150 CAMINO ARROYO, GILROY, CA 95020	Inspection Date 08/06/2025	Placard Color & Score <b>GREEN</b> <b>98</b>				
Program PRO379034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WALMART, INC		Inspection Time 15:45 - 16:30				
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JESSICA ORTIZ	FSC Jessica Ortiz 10/14/28				
<b>RISK FACTORS AND INTERVENTIONS</b>				IN	OUT Major	OUT Minor	COS/SA
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			
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			
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			
<b>GOOD RETAIL PRACTICES</b>							
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							
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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Program PR0379034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WALMART, INC	Inspection Time 15:45 - 16:30
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### **Major Violations**

No major violations were observed during this inspection.

### **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: Walk in refrigeration within the bakery is leaking up on top; around the fan guards.***

**[CA] Make repairs within the walk in.**

**[SA] PIC has created a ticket to have the unit looked at.**

### **Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

### **Measured Observations**

Item	Location	Measurement	Comments
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cake	Grab and go refrigeration	40.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Frosting	Walk in	38.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 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 **8/20/2025**. 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



Received By: Jessica Ortiz

Manager

Signed On: August 06, 2025