

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 FA0254928 - CALIFORNIA FRESH	Site Address 8697 SAN YSIDRO AV, GILROY, CA 95020	Inspection Date 12/26/2024
Program PR0372106 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ESPRESSO ROMA CORP	Inspection Time 16:20 - 17:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By DOLORES

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/23/2024

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

Compliance of this violation has been verified on: 12/26/2024

Cited On: 12/26/2024

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

Inspector Observations:

1. REPEAT VIOLATION: In the back of house area, at the only hand wash station, the sink was obstructed, lacked paper towels, and lacked soap.

2. In the front of house area, at the hand sink near the pizza and baked potatoes, the faucet has a plastic glove taped on that is full of water. Per PIC, the faucet does not work and have been instructed to not use it.

[CA] Hand wash stations shall be fully stocked with warm water, soap, and paper towels and be easily accessible.

[SA] Staff removed the obstructions and stocked the paper towel dispenser. Staff also provided a large pump bottle of soap for use.

[SA] The glove was removed. Observed a slight drip from the faucet. Hand wash station was fully operable.

Follow-up By
12/31/2024

Cited On: 12/23/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/26/2024

Minor Violations

Cited On: 12/23/2024

K14 - 3 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, 114125(b), 114141

Compliance of this violation has been verified on: 12/26/2024

Cited On: 12/26/2024

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

REPEAT VIOLATION: Water at the three compartment sink and two compartment measured at 114°F and 116°F respectively.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	114.00 Fahrenheit	
Water	Prep Sink	116.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Hand Sink - Front of House	100.00 Fahrenheit	
Water	Hand Sink - Back of House	100.00 Fahrenheit	

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Overall Comments:

This is a follow up inspection for the routine inspection conducted on 12/23/2024.

Observations:

K06: The hand wash station in the back of house area was not stocked with soap and paper towels. The hand sink was also obstructed.

K14: Chlorine at the dishwasher measured at 50 PPM.

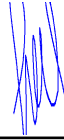
K21: Water at all hand wash stations measured >100°F. Water at the two compartment prep sink and three compartment ware wash sink measured less than 120°F.

A follow up inspection may be conducted to verify compliance with K06 and K21. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 **1/9/2025**. 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: Yulissa Ariaga
General Manager
Signed On: December 26, 2024