

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 FA0201247 - ARTEAGAS FOOD CENTER - DELI		Site Address 6906 AUTOMALL PY, GILROY, CA 95020		Inspection Date 01/28/2025	
Program PR0371086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ & ARTEAGA, INC.		Inspection Time 14:20 - 16:10
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By JEAN PAUL GIRALDO	FSC Ismael Madrigal 07/28/2026	

Placard Color & Score
GREEN
89

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						S
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		X			N
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						

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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the hot deli heated cabinet, refried beans measured at 120F. Heated cabinet was set to 120F. Per food employee, beans were removed from temperature control 30 minutes prior.

[CA] Potentially hazardous foods shall be held hot at 135°F or above.

[COS] Beans were reheated to 168F. Heated cabinet temperature was adjusted to 170F.

Minor Violations

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

Inspector Observations: In the hot deli, handwash station was blocked with large trash can.

[CA] Handwash stations shall be clean, unobstructed, and accessible at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	prep cooler - hot deli	39.00 Fahrenheit	
whipped cream	prep cooler - cold deli	40.00 Fahrenheit	IR
cut watermelon	prep cooler insert - cold deli	40.00 Fahrenheit	
chicken wings	display case - cold deli	38.00 Fahrenheit	
butter	walk in cooler	40.00 Fahrenheit	IR
pork ribs in red sauce	steam tabke - hot deli	142.00 Fahrenheit	
aguachile	display case - cold deli	39.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
queso fresco	display case - cold deli	37.00 Fahrenheit	
beef birria	steam table - hot deli	148.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
cooked corn	warmer - cold deli	157.00 Fahrenheit	
ham	display case - cold deli	39.00 Fahrenheit	
refried beans	heated cabinet - hot deli	120.00 Fahrenheit	reheated to 165F
raw shell eggs	drawer cooler - hot deli	40.00 Fahrenheit	IR
raw chicken	walk in cooler	41.00 Fahrenheit	
water	3 comp sinks	120.00 Fahrenheit	
pico de gallo	prep cooler insert - hot deli	40.00 Fahrenheit	
yogurt	display case - cold deli	37.00 Fahrenheit	
ice cream	display freezer	2.00 Fahrenheit	IR
water	handwash sinks	100.00 Fahrenheit	
raw fish - mojarra	drawer cooler - hot deli	41.00 Fahrenheit	
water	prep sinks	120.00 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 **2/11/2025**. 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.

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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

Fabiola N

Received By: Fabiola Nava
manager

Signed On: January 28, 2025