



**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0201279 - TAVERNA BAR		<b>Site Address</b> 7287 MONTEREY ST, GILROY, CA 95020		<b>Inspection Date</b> 04/24/2025	
<b>Program</b> PR0306805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> ARTEAGA BARAJAS, MARIA		<b>Inspection Time</b> 17:15 - 18:00
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RICARDO A.	<b>FSC Exempt</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</b>

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		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						S
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		X
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		

# OFFICIAL INSPECTION REPORT

Facility FA0201279 - TAVERNA BAR	Site Address 7287 MONTEREY ST, GILROY, CA 95020	Inspection Date 04/24/2025
Program PR0306805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ARTEAGA BARAJAS, MARIA DEL CARMEN	Inspection Time 17:15 - 18:00
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Only hand wash station within prep area (bar) was blocked and missing soap at the time of inspection.**

**[CA] Hand washing facility shall be clean, unobstructed, fully stocked, and accessible at all times.**

**[COS] Items were removed from hand wash and soap dispenser was filled up.**

### Minor Violations

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Mens restrooms is missing a seat cover at the time of inspection.**

**[CA] Install a seat cover within mens restroom toilet.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Facility has installed a new prep table that has ceviche inside. Facility does not have appropriate permit or equipment to be serving food. Per PIC, the food is obtained from Puerto Villarta.**

**[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements. Discontinue serving food until plan check submittal is completed.**

**[SA] Per PIC, they will most likely discontinue serving food.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/mop sinks	120.00 Fahrenheit	
Ceviche	Prep table	39.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Non-PHF's	Reach ins (2x)	39.00 Fahrenheit	
Non-PHF's	Under counter freezer	5.00 Fahrenheit	

### Overall Comments:

**Facility has installed a new prep table that has ceviche inside. Facility does not have appropriate permit or equipment to be serving food. Per PIC, the food is obtained from Puerto Villarta.**

**If facility decided to keep prep table it will have to go through plan check and also permit will have to be upgraded to FP10 FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 \$1,107.00**

**Discontinue the selling of food until approval is obtained by this department.**

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 **5/8/2025**. 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

<b>Facility</b> FA0201279 - TAVERNA BAR	<b>Site Address</b> 7287 MONTEREY ST, GILROY, CA 95020	<b>Inspection Date</b> 04/24/2025
<b>Program</b> PR0306805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	<b>Owner Name</b> ARTEAGA BARAJAS, MARIA DEL CARMEN	<b>Inspection Time</b> 17:15 - 18:00

**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