

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		Site Address 6906 AUTOMALL PY, GILROY, CA 95020		Inspection Date 02/18/2026		Placard Color & Score GREEN 95		
Program PR0302507 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LOPEZ & ARTEAGA, INC.		Inspection Time 13:30 - 14:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By FABIOLA L.				FSC Exempt

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						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		
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 FA0201247 - ARTEAGAS FOOD CENTER	Site Address 6906 AUTOMALL PY, GILROY, CA 95020	Inspection Date 02/18/2026
Program PR0302507 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name LOPEZ & ARTEAGA, INC.	Inspection Time 13:30 - 14:30
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beans within the hot holding unit for the grab and go were measured at 128°F at the time of inspection. Per PIC, they were placed about 30-45mins ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit serviced to keep food above 135°F.

[SA] All products were taken to the taqueria to be re-heated to 165°F and will stay within that department until unit is serviced.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: A new meat slicer (Mainali Long Life Technology) within the meat department has been installed without department approval.

[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 to obtain plan check requirements. Submit paper work within the department within 3-weeks (3/6/26)

Failure to comply may result in enforcement action.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Display refrigeration (meat department)	39.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Raw steak	Display refrigeration (meat department) #2	39.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Sour cream	Walk in #2	39.00 Fahrenheit	
Milk	Grab and go refrigeration	39.00 Fahrenheit	
Ham	Grab and go refrigeration #2	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw chicken	Walk in (meat department)	39.00 Fahrenheit	
Fish	Under counter freezer (meat department)	5.00 Fahrenheit	
Raw steak	Walk in (meat department)	39.00 Fahrenheit	
Raw shrimp	Display refrigeration (meat department)	39.00 Fahrenheit	
Cooked beans	Hot holding (grab and go)	128.00 Fahrenheit	Were moved back to taqueria to be re-heated.
Milk	Walk in #2	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks (meat/produce departments)	120.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0201247 - ARTEAGAS FOOD CENTER	Site Address 6906 AUTOMALL PY, GILROY, CA 95020	Inspection Date 02/18/2026
Program PR0302507 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name LOPEZ & ARTEAGA, INC.	Inspection Time 13:30 - 14:30

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 **3/4/2026**. 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

Fabiola N

Received By: Fabiola L.
Supervisor
Signed On: February 18, 2026