

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 FA0201142 - VILLA PASTA & PIZZA		Site Address 3050 HECKER PASS HY, GILROY, CA 95020	Inspection Date 09/13/2026
Program PR0370690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GILROY GARDENS FMLY THI	Inspection Time 11:25 - 12:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/07/2026

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

Compliance of this violation has been verified on: 09/13/2026

Cited On: 09/07/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/13/2026

Minor Violations

Cited On: 09/07/2026

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

This violation found not in compliance on 09/13/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
cold water	three compartment sink	76.00 Fahrenheit	
pasta	two-door upright cooler	41.00 Fahrenheit	
tomato sauce	prep cooler - service window	37.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
cubed chicken	prep cooler - service window	37.00 Fahrenheit	
ambient	two-door upright cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 09/07/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those actively being prepared. The pizza prep cooler at the middle of the kitchen observed turned off. Per the PIC, refrigerator technicians are currently waiting on a part replacement for the unit. Observed no food stored inside the unit.

K09M: Improper cooling methods:

- Observed no cooling violations at the time of inspection. Staff provided new SOP's for cooked pasta, in which pasta is cooked, cooled in ice baths, and then relocated to refrigeration after it reaches 41F. Cooked pasta measured 41F while maintained in an upright cooler at the side of the kitchen.

K26m: Unapproved thawing methods:

- PIC states that the facility will no longer be thawing in the three compartment warewashing sink, given that the water temperature (76F) is greater than 70F; PIC states that all thawing shall be done under refrigeration.

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Compliance of all cited major violations verified.

Facility issued a Green 'Pass'.

Continue to work on the violations cited during the last routine inspection.

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 **9/27/2026**. 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



Received By: Tom M.
Vice President of Retail

Signed On: September 13, 2026