

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 - GOHAN BUFFET		Site Address 8697 SAN YSIDRO AV, GILROY, CA 95020		Inspection Date 03/02/2026		Placard Color & Score YELLOW 70		
Program PR0372106 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOHAN GILROY LLC		Inspection Time 15:30 - 17:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARESI ZULIPIKAER				FSC Maresi Zulipikaer 1/24/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
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					N
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						S
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: All hand wash stations in the back of the facility are missing paper towels at the time of inspection.

[CA] Hand wash stations must be fully stocked and operational at all times.

[COS] PIC added paper towels to all hand wash stations.

Follow-up By 03/05/2026

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

Inspector Observations: 1. All PHFs within hot holding (warmer) were measured between 95-98°F at the time of inspection. Have been out for about 1hr and 15mins.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] All foods were taken back to the cook line to be re-heated.

Follow-up By 03/05/2026

2. Cold PHFs within the noodle station were measured between 55-59°F at the time of inspection. Unit was not turned on while on site and placed within unit about 2-hours already.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Facility will use the rest of the product for 2-hours and toss away what ever is left. Unit was turned on.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked pork was fully closed with plastic and cooling within a metal tray.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[SA] Plastic around the pork was opened and placed within the walk in.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility is serving sushi rolls on site and is missing a consumer advisory.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. A sign can be placed next to the sushi station or the front by cashier station.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw foods within one of the reach in was under ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Some ingredients have been taken out of there original packaging and placed into bulk containers without labels.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Water build up is noted within the walk in and could be coming from the fans within the unit.

[CA] Walls and/or floors in food preparation area shall be kept clean. Have the fans serviced by a contractor to address the leak.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: The following additional pieces of equipment were added to the facility after the final inspection (1/8/26). Following pieces of equipment were added:

- Pizza oven (Captur One) Not under cook line
- Cook robot (Next Robot) Under cook line (2x)
- Flat grill next to cook line.
- Possibly additional prep tables on site.

Further investigation will be conducted with regards to plans for facility. Senior inspector will be consulted.

[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.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Hot holding (warmer)	95.00 Fahrenheit	Adjust to 135°F above at all times. SA
Cooked shrimp	Ice bath	63.00 Fahrenheit	Cooling for about 2-hours.
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Shelled eggs	Walk in	40.00 Fahrenheit	
Raw shrimp	Prep table #2	39.00 Fahrenheit	
Rice	Hot holding (rice warmer)	138.00 Fahrenheit	
Cooked beef	Cook line	179.00 Fahrenheit	Final cook temperature.
Cooked chicken	Reach in	39.00 Fahrenheit	
Bean sprouts	Reach in #3	40.00 Fahrenheit	
Orange chicken	Hot holding (steam tables)	156.00 Fahrenheit	
Noodles	Prep table (noodle station)	55.00 Fahrenheit	Adjust to 41°F below at all times. SA
Imitation crab	Prep table (sushi station)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Roast beef	Hot holding (warmer)	98.00 Fahrenheit	Adjust to 135°F above at all times. SA
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw chicken	Prep table #2	39.00 Fahrenheit	
Raw beef	Reach in #2	40.00 Fahrenheit	
Salmon	Prep table (sushi station)	39.00 Fahrenheit	
Tofu	Prep table (noodle station)	59.00 Fahrenheit	Adjust to 41°F below at all times. SA
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Raw steak	Walk in	40.00 Fahrenheit	

Overall Comments:

This is the first routine inspection since the final inspection that was conducted on (1/8/26). On site to verify that no major changes have been done to the facility since final inspection.

- Facility has added new pieces of equipment into the facility and will have to go through plan check.
- All other equipment is on site per plans.

Facility would like to do TPHC for all food items that are out in the front counter for service. Facility must obtain approval from this department in order to do this process. Forms were provided to PIC at the time of inspection.

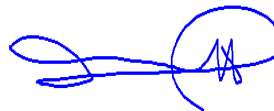
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/16/2026**. 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.

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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



Received By: Maresi Zulipikaer
Manager

Signed On: March 02, 2026