

# 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<br>FA0201377 - LONG HOUSE. THE                                   | Site Address<br>8195 MONTEREY ST, GILROY, CA 95020 | Inspection Date<br>04/10/2025    |
| Program<br>PR0300826 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>MAROUDAS, DANNY & MARC               | Inspection Time<br>14:50 - 15:40 |
| Inspected By<br>HENRY LUU                                                 | Inspection Type<br>FOLLOW-UP INSPECTION            | Consent By<br>DANNY              |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 04/08/2025

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

**Compliance of this violation has been verified on: 04/10/2025**

Cited On: 04/10/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Rice reheating at the steam table measured at 135F. Cook line employee stated that the container of rice was placed on the steam table approximately 30 minutes prior and that upon order, rice is reheated in the microwave.**

**[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Discontinue reheating PHF items on the steam table.**

**[COS] Employee reheated rice inside the microwave.**

Cited On: 04/08/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Compliance of this violation has been verified on: 04/10/2025**

#### Minor Violations

Cited On: 04/10/2025

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

**Inspector Observations: At time of follow-up inspection, hand wash station in the back of the kitchen by the ware washing area was inoperable; faucet head was removed. Owner stated that a plumber was scheduled to repair the sink.**

**[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area.**

**[SA] Owner stated that employees are temporarily washing hands at the far right basin of the three-compartment sink until the hand wash station is repaired. Paper towels and hand soap were provided in a convenient location.**

Cited On: 04/08/2025

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

**Compliance of this violation has been verified on: 04/10/2025**

Cited On: 04/08/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 04/10/2025. See details below.**

Cited On: 04/10/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Fruit and/or drain flies observed in the ware washing area.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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Cited On: 04/10/2025

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Sanitizing buckets throughout the kitchen measured between 10-50 PPM and appeared oily and murky. Owner stated that solution is changed out three times throughout the day.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Change solution more frequently during times of high usage.**

## Measured Observations

| Item               | Location                | Measurement       | Comments |
|--------------------|-------------------------|-------------------|----------|
| Cooked chicken     | Hot holding             | 138.00 Fahrenheit |          |
| Chlorine sanitizer | Mechanical dish machine | 50.00 PPM         |          |
| Cut watermelon     | Ice bath                | 41.00 Fahrenheit  |          |
| Raw steak          | Drawer refrigerator     | 41.00 Fahrenheit  |          |
| Raw chicken        | Walk-in refrigerator    | 40.00 Fahrenheit  |          |
| Hot water          | Three-compartment sink  | 121.00 Fahrenheit |          |
| Mashed potatoes    | Steam table             | 148.00 Fahrenheit |          |
| Cooked shrimp      | Walk-in refrigerator    | 40.00 Fahrenheit  |          |

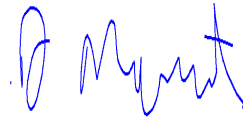
## Overall Comments:

**- On-site for follow-up inspection after facility earned a conditional pass during a complaint investigation and subsequent risk factor 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 **4/24/2025**. 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.

## 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: Danny M.  
Owner

Signed On: April 10, 2025