

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 FA0305942 - VINES AND PINTS		Site Address 7511 MONTEREY HY, GILROY, CA 95020		Inspection Date 04/25/2025		Placard Color & Score GREEN 86		
Program PR0449050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SEGURA, JORGE		Inspection Time 16:25 - 17:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARLON ESCALANTE				FSC Not Available

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	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		X
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 FA0305942 - VINES AND PINTS		Site Address 7511 MONTEREY HY, GILROY, CA 95020	Inspection Date 04/25/2025
Program PR0449050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SEGURA, JORGE	Inspection Time 16:25 - 17:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide a food manger and food handler cards for employees at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Obtain a food manger certification within 60-days.

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

Inspector Observations: Hand wash station within the bar is missing paper towels at the time of inspection.

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

[COS] PIC added paper towels into dispenser.

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

Inspector Observations: Facility is missing a consumer advisory on menu for steaks served within the facility.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

"Consumer Advisory"

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

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

Inspector Observations: Observed some flies within the back prep area of the facility. Door within the back is open during inspection.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Keep back door closed when not brining product into facility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: The facility has a reach in and flat grill in the back of the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

OFFICIAL INSPECTION REPORT

Facility FA0305942 - VINES AND PINTS	Site Address 7511 MONTEREY HY, GILROY, CA 95020	Inspection Date 04/25/2025
Program PR0449050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SEGURA, JORGE	Inspection Time 16:25 - 17:45

Measured Observations

Item	Location	Measurement	Comments
Crab	Walk in	39.00 Fahrenheit	
Raw steak	Prep table #2	39.00 Fahrenheit	
Chorizo	Prep table #2	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment (Bar)	200.00 PPM	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Shrimp	Reach in	39.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	
Ambient	Under counter refrigeration (Bar)	39.00 Fahrenheit	Non-PHF's
Cheese	Prep table	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (Bar)	50.00 PPM	
Cut tomato	Prep table	39.00 Fahrenheit	

Overall Comments:

NOTE

- This is the first routine inspection for the facility. On site to also verify that no changes have been made from original plans submitted into the department, final inspection was conducted on (09/05/2024)

- No additional equipment has been added to the facility since final inspection. If any new equipment is added to the facility, submit into the Plan Check Department within Santa Clara County.

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 **5/9/2025**. 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: Marlon Escalante
Manager
Signed On: April 25, 2025