

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 - UNCLE JOHNS B-B-Q		Site Address 3050 HECKER PASS HY, GILROY, CA 95020		Inspection Date 09/07/2026		Placard Color & Score YELLOW 67		
Program PR0370691 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GILROY GARDENS FMLY THI		Inspection Time 09:55 - 11:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SANDY AND ANDRE				FSC Andre Vilchis 02/18/2031

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						S
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	X			S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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		X			N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated			X	X			
K14	Food contact surfaces clean, sanitized			X				N
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

In the right-side upright black hot hold box at the side of the facility, two containers of boiled corn cobs measured 53F. Per an employee, he had removed them from the walk-in refrigerator 10 minutes prior and placed them into the hot hold box. Per the PIC, standard operating procedure is to boil the corn cobs prior to placing them into hot holding, or else relocate them to the walk-in for cooling.

*On top of the brisket oven, observed a container of foil-covered brisket seasoning maintained out of temperature control. Per the PIC, brisket had been seasoned via rub last night, and the employees contact the brisket with gloved hands before then placing gloved hands back into seasoning. Observed clumping in the brisket seasoning. *Note: Contact of brisket with seasoning renders seasoning a potentially hazardous food*

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that containers of seasoning are discarded every 4 hours after initially coming into contact with brisket if not maintained under temperature control, or else ensure that brisket does not come into contact with seasoning in container.

[COS] Boiled corn cobs relocated back inside the walk-in cooler. Brisket seasoning from last night was voluntarily condemned and discarded.

Follow-up By
09/10/2026

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

Inspector Observations:

Pulled pork measured 107F while maintained in a foil-covered container in the upright hot hold unit to the right of the oven. Per staff member, she had reheated pulled pork in the oven less than 5 minutes prior, then immediately placed it into hot holding. Ambient of the hot hold unit measured 143F via probe.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding.

[COS] Instructed employee to reheat pulled pork to 165F in the oven and place back into hot holding.

Follow-up By
09/10/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Employee observed moving a rolling trash can, thereby contacting the insides/outside with gloved hands, then opened the door of the three-door upright cooler and attempted to handle a case of pulled pork before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Instructed employee to de-glove and properly wash hands.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a can of baked beans with denting along the hermetic seal.

[CA] Cans with denting along the hermetic seal shall be immediately removed from use.

[COS] PIC elected to discard can of beans.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

1. Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while not actively in-use. Upon investigation, observed bottle of sanitizer feeding into the machine to be nearly empty. After swapping out bottle, chlorine sanitizer remeasured 25 ppm.

**Follow-up By
09/10/2026**

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Observed cleaned, wet containers stacked up on top of one another on the drying shelves adjacent to the warewashing area.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed frozen mac and cheese and frozen sausages thawing under water that measured 76F. Per staff, they have been having issues with the three compartment sink in that the water is not sufficiently cold enough for thawing.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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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:

In the left-side three door upright cooler at the back of the kitchen, observed 4+ sheet pans of raw chicken skewers stacked up directly on top of one another, with the bottoms of each sheet pan in contact with the chicken skewers underneath.

[CA] All food shall be separated and protected from possible contamination.

In the right-side three-door upright cooler at the back of the kitchen, observed raw pulled pork stored over scallions.

[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.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

At the prep cooler at the outside, side area, observed the condenser unit leaking, and accumulation of green, mold-like growth on the interior ledge of the unit, underneath the condenser.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips were not available at the time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
frozen chicken	upright freezer - back kitchen	0.00 Fahrenheit	
nacho cheese	upright hot hold - cook-line	137.00 Fahrenheit	
sour cream	three-door upright cooler - right	38.00 Fahrenheit	
boiled corn cobs	walk-in cooler	40.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
raw pulled pork	three-door upright cooler - right	39.00 Fahrenheit	
cotija cheese	prep cooler - side area	41.00 Fahrenheit	
raw chicken	three-door upright cooler - left	38.00 Fahrenheit	
brisket	brisket oven	140.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	remeasured 25 ppm after correction

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

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The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

***Notes:**

- ***Pulled pork is cooked from raw. Some pork is cooked, cooled, and reheated for hot holding, and some is directly cooked and placed into hot holding.***
- ***Facility heats and cools 3+ items (beans, nacho cheese, pulled pork, brisket, boiled corn cob). Permit category may be upgraded.***

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 **9/21/2026**. 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: Andre V.
Foods and Beverage Operations Sup.

Signed On: September 07, 2026