

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 FA0201133 - GILROY GOLF COURSE INC	Site Address 2695 HECKER PASS HY, GILROY, CA 95020	Inspection Date 10/21/2025
Program PR0301491 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOHN TORRES	Inspection Time 11:30 - 12:30
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By SCOTT OLGATI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Facility lacks a 3 compartment warewash sink (2 compartment sink available).

[CA] All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils.

Submit plans to Environmental Health Plan check department within 2 months (12/21/2025). and have the project completed by 6 months (4/21/2026). Permit will be conditionally approved and may be revoked if work is not completed in the given time frame.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hot water valve at hand wash sink is leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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: Unused ice machine found stored outside of the facility. Unused single door refrigerator stored at cook line.

[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.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Two new reach in freezers and standing warmer have been added to the facility.

[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

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
3 door standing refrigerator	storage	37.00 Fahrenheit	
single door preparation refrigerator	cook line	39.00 Fahrenheit	
water	2 compartment sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Nor-Cal Smoked BBQ

NEW OWNER: Scott Olgati

OFFICIAL INSPECTION REPORT

Facility FA0201133 - GILROY GOLF COURSE INC	Site Address 2695 HECKER PASS HY, GILROY, CA 95020	Inspection Date 10/21/2025
Program PR0301491 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOHN TORRES	Inspection Time 11:30 - 12:30

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 10/21/2025***

****Permit condition: : SUBMIT PLANS INTO THE DEPARTMENT WITHIN 2-MONTHS (12/21/2025) AND HAVE PROJECT COMPLETED BY 6 MONTHS (4/21/2026). PERMIT IS BEING ISSUED UPON THIS CONDITION AND MAY BE REVOKED IF NOT COMPLETED WITHIN THE TIME FRAME***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **11/4/2025**. 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: Scott Olgiati
Owner

Signed On: October 21, 2025