

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility FA0201179 - O'HENRY'S DONUTS		Site Address 401 E 10TH ST, GILROY, CA 95020	Inspection Date 11/02/2020
Program PR0302236 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HIN, VIMOL	Inspection Time 16:50 - 17:20
Inspected By DONALD COPELAND	Inspection Type FOLLOW-UP INSPECTION	Consent By ANIDA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/30/2020

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/02/2020

Cited On: 10/30/2020

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

Compliance of this violation has been verified on: 11/02/2020

Cited On: 10/30/2020

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 11/02/2020

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Facility received pest control treatment on 10/31/2020. No live cockroaches were observed however several dead were observed on floors behind cooking equipment and under shelves. Recommended glue traps to monitor for continued presence of vermin.

FACILITY IS HEREBY REOPENED. CONTINUE TO TREAT AND SANITIZE AS NECESSARY. OK TO OPERATE

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 **11/16/2020**. 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