

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 FA0260788 - ICICLES GILROY CA		Site Address 7210 CAMINO ARROYO DR 105, GILROY, CA 95020		Inspection Date 06/05/2025		Placard Color & Score GREEN 91		
Program PR0382315 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HUYNH, MICHAEL		Inspection Time 15:45 - 17:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL HUYNH				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				
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						
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						
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		X
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0260788 - ICICLES GILROY CA	Site Address 7210 CAMINO ARROYO DR 105, GILROY, CA 95020	Inspection Date 06/05/2025
Program PR0382315 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, MICHAEL	Inspection Time 15:45 - 17:00
K48 Plan review		X
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 certification at the time of inspection.

[CA] Obtain a food manger certification within 60-days.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Self closing device within the restroom is damaged at the time of inspection.

[CA] Repair/replace the self closing device within the restroom door.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Portable induction burner used to cook boba. There is no exhaust hood at this facility.

Menu changed, induction added without prior approval.

[CA] When there is a change of menu, notify this department, especially if it involves the addition of equipment or new processes (i.e. cooking).

By June 20th, 2025, submit to this department a plan including spec sheet for the induction cooker, general floor plan

showing where the cooker will be used, and exhaust hood ventilation exemption application. An engineer's statement may be required. Visit ehinfo.org for applications and information. Consult with plan check before submitting for more information: 408-918-3400 or dehplanchek@deh.sccgov.org

Have plan check approved work completed and finalized by June 28, 2024.

REPEAT VIOLATION. Failure to comply by the given deadlines will result in enforcement action. Impounding of the equipment. Per PIC, equipment maybe removed.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Whip cream	Reach in	40.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Jelly	Walk in	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Whip cream	Walk in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Jelly	Prep table	39.00 Fahrenheit	

Overall Comments:

- Multiple repeat violations noted at the time of this inspection. Failure to comply may result enforcement action.

OFFICIAL INSPECTION REPORT

Facility FA0260788 - ICICLES GILROY CA	Site Address 7210 CAMINO ARROYO DR 105, GILROY, CA 95020	Inspection Date 06/05/2025
Program PR0382315 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, MICHAEL	Inspection Time 15:45 - 17:00

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 **6/19/2025**. 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: MICHAEL HUYNH
Owner
Signed On: June 05, 2025