

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 FA0257456 - GALPAO GAUCHO		Site Address 19780 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 10/27/2025		Placard Color & Score GREEN 87		
Program PR0376426 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name GALPAO GAUCHO LLC		Inspection Time 12:00 - 13:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CJ BORTOLINI				FSC Sidinei Bortodini 9/14/26

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						S
K06	Adequate handwash facilities supplied, accessible	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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Half and half inside reach-in cooler located at server station is measured at 47F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three compartment warewashing sink is measured at a maximum of 113F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Multiple small fruit/drain flies observed around the bar area. [CA] Food facility shall be kept free of flies and fly activity.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Breads and candied bacon are placed out for consumer self-service on a table and are not protected from contamination. [CA] Food that are placed out for consumer self-service shall be protected from contamination by use of a cover or sneeze guard.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Bowls are used as scoops and stored in bulk food containers. [CA] Use approved equipment/utensils with a handle for bulk food to prevent cross-contamination during handling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pork	Upright reach-in cooler at cook line	40.00 Fahrenheit	
Beef	Walk-in cooler	39.00 Fahrenheit	
Milk	Walk-in cooler	38.00 Fahrenheit	
Chicken	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
Rice	Walk-in cooler	41.00 Fahrenheit	
Mashed potatoes	Warmer	136.00 Fahrenheit	
Salami	Reach-in cooler	40.00 Fahrenheit	
Pork	Cooking	160.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Salmon	Buffet line	41.00 Fahrenheit	
Hot water	Three compartment sink	113.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Sour cream	Food prep unit	41.00 Fahrenheit	
Beef	Upright reach-in cooler at cook line	40.00 Fahrenheit	
Cheeses	Reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	38.00 Fahrenheit	
Shake mix	Walk-in cooler near bar	39.00 Fahrenheit	
Milk	Coffee machine at server station	41.00 Fahrenheit	
Shrimp	Upright reach-in cooler at cook line	39.00 Fahrenheit	
Tuna salad	Buffet line	41.00 Fahrenheit	
Salmon	Reach-in cooler	41.00 Fahrenheit	
Beef	Cooking	158.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Beans	Warmer at buffet line	140.00 Fahrenheit	
Crab	Walk-in cooler	37.00 Fahrenheit	
Half and half	Reach-in cooler at server station	47.00 Fahrenheit	
Beef	Walk-in cooler near bar	39.00 Fahrenheit	

Overall Comments:

The following were discussed with PIC:

- **Maintaining employee food handler cards - removing expired ones and ones for employees that are no longer working for the facility.**
- **Proper refrigeration storage.**
- **Proper cooling procedures for potentially hazardous foods. Foods shall be loosely covered to ensure that it's internal temperature cools from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours.**

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 **11/10/2025**. 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.

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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: sidinei bortolini
Manager

Signed On: October 27, 2025