

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 09/13/2026
Program PR0370691 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name GILROY GARDENS FMLY THI	Inspection Time 12:15 - 13:05
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/07/2026

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

Compliance of this violation has been verified on: 09/13/2026

Cited On: 09/07/2026

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

Compliance of this violation has been verified on: 09/13/2026

Minor Violations

Cited On: 09/07/2026

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, 14125(b), 114141

Compliance of this violation has been verified on: 09/13/2026

Measured Observations

Item	Location	Measurement	Comments
pulled pork	upright warmer	178.00 Fahrenheit	
cold water	three compartment sink	76.00 Fahrenheit	
pulled pork	oven	203.00 Fahrenheit	reheat
hot water	three compartment sink	120.00 Fahrenheit	
rice	upright warmer	149.00 Fahrenheit	
macaroni and cheese	upright warmer	156.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
nacho cheese	oven	207.00 Fahrenheit	reheat

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 09/07/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those actively being prepared
Facility provided new, written SOP's for heat treating, cooling (with ice baths), and storage of corn.
Facility provided new, written SOP's for brisket seasoning; SOP's state that brisket seasoning will be portioned from a larger container into a smaller one, and after seasoning, the smaller container of seasoning (after coming into contact with raw beef) is to be discarded.

K11M: Improper reheating procedures for hot holding:

- Pulled pork and nacho cheese measured greater than 165F when removed from the oven.
Macaroni measured 156F, and pulled pork measured 178F while maintained in the upright hot hold unit to the left of the oven.
Ambient of the unit measured 158F via probe.

K05m: Hands not clean/improperly washed

- Observed employees properly washing hands, and proper use of gloves

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K14m: Food contact surfaces sanitized

- Chlorine sanitizer measured 50 ppm in the mechanical dishwasher. Test strips were available for the dishwasher (chlorine), and for sanitizer in the three compartment sink/sanitizer buckets (quaternary ammonium)

K26m: Unapproved thawing methods:

- PIC states that the facility will no longer be thawing in the three compartment warewashing sink, given that the water temperature (76F) is greater than 70F; PIC states that all thawing shall be done under refrigeration.

Compliance of all cited major violations verified.

Facility issued a Green 'Pass'.

Continue to work on the violations cited during the last routine inspection.

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 **9/27/2026**. 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: Tom M.
Vice President of Retail
Signed On: September 13, 2026