

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 FA0255709 - EL MICHOACANO RESTAURANT		Site Address 6966 CHESTNUT CT, GILROY, CA 95020		Inspection Date 09/30/2025		Placard Color & Score YELLOW 71		
Program PR0373445 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLA, JOSE		Inspection Time 16:00 - 17:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JORGE S.				FSC Jorge S. 9/25/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			N
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						S
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					N
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		
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		X
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *All hand wash station within the prep areas have issues at the time of inspection. Either blocked or missing soap inside of dispenser.*

[CA] *Hand washing facility shall be clean, unobstructed, accessible, and fully stocked at all times.*

[COS] *Equipment was moved away from hand wash stations and re-stocked.*

Follow-up By 10/03/2025

K14 - 8 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, 114125(b), 114141

Inspector Observations: *Mold like substance is growing within the ice machine and directly dripping into the ice.*

[CA] *Clean/sanitize the ice machine per manufactures specifications. Dispose of ice within ice machine.*

[SA] *Ice will be disposed of properly.*

Follow-up By 10/03/2025

Minor Violations

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

Inspector Observations: *1. PHFs within prep table next to the cook line were measured between 48-49°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit serviced.*

2. Cheese within ice bath was measured at 50°F at the time of inspection. Ice is not directly touching the container all around.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

Follow-up By 10/03/2025

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Tags are being thrown into a plastic container and not being kept in chronological order of when they were sold.*

[CA] *The identity of the source of shell stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell stock are sold or served.*

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

Inspector Observations: *Multiple flies noted within the kitchen area and the small room where drinks are made.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control to install blue lights around the facility.*

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: *Personal cell phones noted around the kitchen area at the time of inspection.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Hood system that was impounded seems to be in use. The grill is currently turned on at the time of inspection. Facility is not allowed to use grill/hood system until it is approved by the department and Building department.*

[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. Remove grill from under the hood system to insure that equipment is not being used.*

Failure to comply may result in enforcement action.

Follow-up By 10/03/2025

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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Ice bath	50.00 Fahrenheit	Adjust to 41°F below.
Cooked steak	Cook line	187.00 Fahrenheit	Final cook temperature.
Cheese	Walk in	40.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ceviche	Prep table	49.00 Fahrenheit	Adjust to 41°F below.
Cooked tomato sauce	Hot holding (steam table)	158.00 Fahrenheit	
Octopus	Prep table	48.00 Fahrenheit	Adjust to 41°F below.
Raw chicken	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Raw steak	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Steak stew	Cook line	202.00 Fahrenheit	Cooking.
Ambient	Freezer chest	5.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Pico de gallo	Walk in	41.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	163.00 Fahrenheit	

Overall Comments:

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 **10/14/2025**. 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

Jorge

Received By: Jorge S.
Manager
Signed On: September 30, 2025