

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 FA0258778 - WAL-MART #2002 - BAKERY	Site Address 7150 CAMINO ARROYO, GILROY, CA 95020	Inspection Date 10/11/2024	Placard Color & Score GREEN 94						
Program PRO379034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WALMART, INC		Inspection Time 14:45 - 15:45						
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JOSE A.	FSC Jessica Ortiz 10/14/28						
RISK FACTORS AND INTERVENTIONS				IN	OUT	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification				X	Major	Minor			S
K02 Communicable disease; reporting/restriction/exclusion				X					
K03 No discharge from eyes, nose, mouth				X					
K04 Proper eating, tasting, drinking, tobacco use				X	Major				
K05 Hands clean, properly washed; gloves used properly				X					
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	Major				
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					Major	Minor			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									X
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									X
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

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy debris build up on the piping behind the dish washer.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Waste drain line for the dish washer is directly inside of the sink at the time of inspection.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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 belongings (jackets) of employees noted within the food prep area.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment	120.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Ambient	Grab and go freezer	5.00 Fahrenheit	
Frosting	Walk in	38.00 Fahrenheit	
Cake	Grab and go refrigeration	39.00 Fahrenheit	
Cake	Walk in	38.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	

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 10/25/2024. 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: Jose A.

Manager

Signed On: October 11, 2024