

# 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 FA0201247 - ARTEAGAS FOOD CENTER - DELI		Site Address 6906 AUTOMALL PY, GILROY, CA 95020		Inspection Date 07/31/2025	
Program PR0371086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ & ARTEAGA, INC.		Inspection Time 14:15 - 15:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By ISMAEL MADRIGAL	FSC Ismael Madrigal 7/28/26	

Placard Color & Score
<b>GREEN</b>
<b>89</b>

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						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		
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	X	
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: Under counter refrigeration with PHFs was 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.**

**[SA] All food was moved into walk in.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: PHFs on metal trays are being cooled at ambient temperature at the time of inspection; not within ice baths.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[SA] Facility will re-heat items back to 165°F and start the cooling process again. Ice baths were created at the time of inspection as well.**

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

**Inspector Observations: Cutting knives for food were placed in between the stainless steel table and prep table at the time of inspection.**

**[CA] Discontinue with this practice and place on either magnets or knife holders.**

**[SA] Knives were taken to the 3-compartment sink to be sanitized (wash, rinse, sanitize).**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Light bulbs within the hood system are missing at the time of inspection.**

**[CA] Install new light bulbs.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Ham	Under counter refrigeration (cook line)	48.00 Fahrenheit	Adjust to 41°F below.
Cooked steak	Cook line	188.00 Fahrenheit	Final cook temperature.
Pico de gallo	Prep table	38.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Chile verde	Hot holding (steam table)	157.00 Fahrenheit	
Chile rellono	Display refrigeration (cold deli)	39.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Cut watermelon	Prep table (cold deli)	38.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	183.00 Fahrenheit	
Hot water	3-Compartment sink/prep/mop sinks	120.00 Fahrenheit	
Salsa (tomato base)	Salsa bar (ice bath)	41.00 Fahrenheit	
Cheese	Prep table	38.00 Fahrenheit	
Cheese	Display refrigeration (cold deli)	39.00 Fahrenheit	
Pico de gallo	Salsa bar (ice bath)	40.00 Fahrenheit	
Cooked corn	Hot holding (steam table) Cold deli	128.00 Fahrenheit	Adjust to 135°F above.
Cooked chicken	Under counter refrigeration (cook line)	49.00 Fahrenheit	Adjust to 41°F below.
Cut melon	Prep table (cold deli)	39.00 Fahrenheit	

## Overall Comments:

*The following decals were provided to facility:*

**- Hot/cold holding, hand wash, sanitizing (wash, rinse, sanitize), and food preparation storage.**

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 **8/14/2025**. 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



**Received By:** Ismael Madrigal  
Manger

**Signed On:** July 31, 2025