

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 FA0201387 - BBQ 152		Site Address 8295 MONTEREY ST, GILROY, CA 95020		Inspection Date 12/24/2024		Placard Color & Score GREEN 91		
Program PR0301554 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name INGRAM, ERIC R		Inspection Time 13:15 - 15:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By LAURA				FSC Kevin Page 09/25/2028

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						S
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						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						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	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		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		X
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: On the stove, measured mac and cheese held for hot holding at 120F. Per employee, mac and cheese was reheated 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods (PHFs) shall be held at 135F or above and 41F or below. [COS] Employee turned up the heat on the stove.

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: Observed bowls without handles stored inside multiple bulk food bins. [CA] Provide approved utensils such as scoops with handles to prevent direct hand contact with food.

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: Observed the drain pipe of the soda machine extends into the floor sink. [CA] Provide air gap between the drain pipe and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed cracked tiles in the flooring nearby the kitchen area and water heater. [CA] Repair cracked tiles in the structure to prevent pest harborage. Walls and/or floors in food preparation areas shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewashing machine	50.00 PPM	
raw chicken	walk-in cooler #2	38.00 Fahrenheit	
ambient	beverage refrigeration	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
potato salad	cold holding prep	41.00 Fahrenheit	
cooked chicken	3-door under counter	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
hot link	cook line	139.00 Fahrenheit	
lactic acid sanitizer	3-compartment sink	1,875.00 PPM	
mac and cheese	hot holding	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
slaw	cold holding prep	41.00 Fahrenheit	
cooked tri-tip	hot holding	135.00 Fahrenheit	
ice cream	freezer chest	1.00 Fahrenheit	
cooked pork	walk-in cooler #1	41.00 Fahrenheit	
alfredo sauce	cook line	135.00 Fahrenheit	Cooling. Per cook, cooling for about 15-mins.
tri-tip ribs	barbeque pit	200.00 Fahrenheit	Cooking
cooked steak	hot holding	135.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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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 **1/7/2025**. 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: Laura Dalton
PIC
Signed On: December 24, 2024