

**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**

<b>Facility</b> FA0201295 - CIELITO LINDO RESTAURANT		<b>Site Address</b> 7460 MONTEREY ST, GILROY, CA 95020		<b>Inspection Date</b> 03/18/2026	
<b>Program</b> PR0302139 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> AVILA, GRISELDA		<b>Inspection Time</b> 13:30 - 15:15
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VICTOR	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>73</b>

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

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *PHFs within the walk in were measured between 52-54°F at the time of inspection. Thermometers within the walk in were reading 54°F.*  
**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*  
**[SA]** *PHFs were VCD at the time of inspection and form was provided.*

Follow-up By  
03/24/2026

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, 14125(b), 114141

**Inspector Observations:** *Mold like substance growing within the interior panel of the ice machine; touching ice directly.*  
**[CA]** *Clean/sanitize the ice panel per manufactures specifications and clean/sanitize regularly.*  
**[SA]** *Ice will be disposed off and new ice will be made.*

Follow-up By  
03/24/2026

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Unable to provide a current food manger certification at the time of inspection. Per PIC, she is in the process of taking the course; showed specialist her online progress at the time of inspection.*  
**[CA]** *Obtain certification within 60-days and place records on site.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Hot water within the facility was measured at 113°F at the time of inspection.*  
**[CA]** *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F). Adjust water heater properly.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *Waste water from ice machine and soda machine is draining into a metal tray at the time of inspection. Per PIC, the floor drain that it normally goes into is back flowing. A plumber has been notified.*  
**[CA]** *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*  
*- All other sinks are draining properly at the time of inspection.*

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:** *Reach in at the back of the facility is no longer in use.*  
**[CA]** *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

### Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Salsa (tomato base)	Reach in	39.00 Fahrenheit	
Shelled eggs	Walk in	54.00 Fahrenheit	VCD
Cheese	Reach in #2	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Milk	Reach in	40.00 Fahrenheit	
Raw steak	Reach in #2	39.00 Fahrenheit	
Cooked pork	Walk in	52.00 Fahrenheit	VCD
Ambient	Reach in freezer	5.00 Fahrenheit	
Pork	Cook line (hot holding)	164.00 Fahrenheit	
Rice	Hot holding (steam table)	157.00 Fahrenheit	
Beans	Hot holding (steam table)	159.00 Fahrenheit	
Beans	Metal tray	59.00 Fahrenheit	Cooling for about 2-hours.
Hot water	3-Compartment/prep sinks	113.00 Fahrenheit	Adjust to 120°F minimum.

## 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 **4/1/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Ana Estrada  
Manager

**Signed On:** March 18, 2026