

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 FA0201229 - SANDY'S CAFE		Site Address 6120 MONTEREY ST, GILROY, CA 95020		Inspection Date 07/14/2025		Placard Color & Score GREEN 77		
Program PR0303248 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MORETTI, SANDRA		Inspection Time 10:00 - 12:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By SANDY M.				FSC Tasha Navarro 09/21/2028

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						
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				N

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	X	
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	X	
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	X	
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	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:

In an ice bath adjacent to the grill, pooled eggs measured 48F.

[CA] PHF shall be held at or below 41F to prevent the growth of potentially harmful microorganisms.

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:

Blade of the table-mounted can opener observed to have debris buildup.

[CA] Food contact surfaces shall be kept clean and free of accumulations.

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

Inspector Observations:

Large amount of old rodent droppings (50+) observed in large storage cabinet across from the cook-line. No other evidence of rodent activity observed within the facility.

[CA] Clean and sanitize affected area. Patch any holes/gaps.

****REPEAT VIOLATION* Failure to comply may result in enforcement action.***

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bulk container of white substance observed to not be labeled in the food storage room.

[CA] Containers of food shall be labeled when the food inside is not easily distinguishable when taken out of its original packaging.

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

Inspector Observations:

1. Large amount of black mold-like substance observed in the silicon between the sink and wall adjacent to the dishwasher.

2. Dust buildup observed on fan guard in the walk-in.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

1. Bowl is being used as a scoop for unlabeled white substance in the food storage area.

[CA] Scoops with handles shall be used in order to prevent potential contamination of food.

2. Observed large amount of ice buildup in walk-in freezer under the condenser unit.

[CA] Equipment shall be maintained in good repair.

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:

1. Scoop observed to be stored on top of the ice machine.

[CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

2. Scoop handle observed to be in direct contact with sugar in the bulk sugar bin.

[CA] Scoop handle shall not be stored in direct contact with the food in order to prevent potential contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Chlorine sanitizer concentration measured > 200 ppm in wiping cloth bucket by the cook-line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

1. Multiple personal belongings (phones x3) left out on counters in or adjacent to food prep areas.

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

2. Bottle of CO2 adjacent to soda syrup storage is not secured.

[CA] Chain or secure CO2 bottle to rigid structure.

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

Inspector Observations:

Observed a hole in the wall to the right of the dishwasher.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
bread	freezer unit	13.00 Fahrenheit	
sauce	steam table adjacent to grill	155.00 Fahrenheit	
sausage	prep table	39.00 Fahrenheit	
ambient	walk-in freezer	36.00 Fahrenheit	
sausages	hot holding adjacent to grill	155.00 Fahrenheit	
gravy	steam table adjacent to grill	166.00 Fahrenheit	
milk	reach-in	39.00 Fahrenheit	
shelled eggs	reach-in	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
water	hand sink	104.00 Fahrenheit	
ham	prep table upper insert	38.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
shelled eggs	walk-in freezer	36.00 Fahrenheit	
meat	walk-in	36.00 Fahrenheit	
chlorine sanitizer	wiping cloth bucket	50.00 PPM	
pooled eggs	ice bath next to grill	48.00 Fahrenheit	

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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 **7/28/2025**. 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: Sandy M.
Owner
Signed On: July 14, 2025