

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 FA0257456 - GALPAO GAUCHO		Site Address 19780 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/04/2025
Program PR0376426 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name GALPAO GAUCHO LLC	Inspection Time 12:00 - 12:30
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By SIDINEI BORTOLINI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured quinoa salad at 52 F above the refrigeration units fill line within a bowl at the salad bar. Item was placed in the salad bar from the walk in refrigerator 20 minutes prior.

[CA] PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

[COS] Salad placed on TPHC and is to be discarded following the lunch service (less than 4 hours).

If facility intends to continue holding items using TPHC, submit procedures for review and approval.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken hearts stored directly above smoked salmon within the walk in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Bacon and bread displayed for customer self service without protection.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
smoked salamon	walk in fridge	38.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
quinoa salad	salad bar	52.00 Fahrenheit	
smoked salmon	salad bar	40.00 Fahrenheit	

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 **11/18/2025**. 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.

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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: Sidinei Bortolini
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Signed On: November 04, 2025