

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility FA0250954 - PINEAPPLE VILLAGE		Site Address 769 1ST ST, GILROY, CA 95020		Inspection Date 09/07/2020	
Program PR0364208 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PINEAPPLE VILLAGE INC		Inspection Time 12:10 - 13:00
Inspected By DONALD COPELAND	Inspection Type RISK FACTOR INSPECTION	Consent By SEAN	FSC Not Available		

Placard Color & Score
RED
N/A

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						
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		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		X			
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		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		
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

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

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

Inspector Observations: Measured dumplings and potatoes in prep cooler between 48F and 52F for approx one hour. [CA] All PHFs shall be kept at 41F or below if being cold held. [COS] PHFs were moved to inside compartment to cool.

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: Observed black mold-like growth on metal grate and surrounding surfaces inside of ice machine. [CA] Clean and sanitize ice machine, discard all contaminated ice. [COS] Employee began to empty ice machine and clean.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water of 84F at 3 compartment sink, per owner the water heater broke yesterday. [CA] Hot water of at least 120F shall be provided at all times to ensure proper warewashing and sanitizing of surfaces.

THIS VIOLATION CANNOT BE IMMEDIATELY CORRECTED. FACILITY SHALL CEASE AND DESIST ALL FOOD SERVICE UNTIL HOT WATER IS RESTORED.

Minor Violations

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

Inspector Observations: Valid food safety certificate and food handler cards are not available for any employees. [CA] At least one person shall possess a valid FSC, all other employees involved in food prep or handling shall obtain a food handler card.

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

Inspector Observations: Tofu and potatoes are observed cooling in top insert of sandwich prep cooler. [CA] All PHFs shall be rapidly cooled using an approved method such as portioning into thin pans, using ice bath or ice paddles, blast chiller, and/or placing into walk in cooler.

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

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Inspector Observations: *Handwash sink next to cookline in draining slowly with food waste observed in basin.
[CA] Unclog drain to allow for proper disposal of wastewater, do not place food waste in handwash sink.*

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

Inspector Observations: *Several flies observed in facility, especially in dry storage area and near food at prep cooler; front door observed open. [CA] Facility shall be kept free of flies and other animals that may contaminate food.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Prep cooler	39.00 Fahrenheit	
Hot water	3 compartment sink	84.00 Fahrenheit	
Heavy cream	Beer cooler	40.00 Fahrenheit	
Raw chicken	Prep cooler	37.00 Fahrenheit	
Tofu	prep cooler #2	98.00 Fahrenheit	
Dumpling	Prep cooler #2	52.00 Fahrenheit	
Chicken	Cookline	197.00 Fahrenheit	
Rice	Rice cooker	151.00 Fahrenheit	
Warm water	Handwash sink	82.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/21/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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