

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 FA0255363 - WESTSIDE GRILL | | Site Address 8080 SANTA TERESA BL 100, GILROY, CA 95020 | | Inspection Date 04/30/2026 | |
| Program PR0372885 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name JCH RESTAURANT CORP | | Inspection Time 13:30 - 15:00 |
| Inspected By GUILLERMO VAZQUEZ | Inspection Type ROUTINE INSPECTION | Consent By CHRISTIAN NEGRETE | FSC Christian Negrete 6/6/28 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 82 |

| 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 | | | | | 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 | | | | | | 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 | X | |
| 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 | | 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 | | |
| 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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: All hand wash stations within the kitchen area had issues at the time of inspection.

1. Hand wash next to prep sink has a damaged soap dispenser that is not mounted.

[CA] Re-mount the soap dispenser to the wall.

[SA] Hand pump soap dispenser is next to hand wash station.

2. Hand wash station next to the 3-compartment sink has a paper towel dispenser that is not operational. Per PIC, the batteries went out on them.

[CA] Place new batteries inside of the dispenser to be operational.

[SA] Roll of paper towel is next to hand wash station.

Minor Violations

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: Sanitizer at the 3-compartment sink was measured at 0PPM when pulled from dispenser. No active ware-washing.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium. Adjust dispenser properly.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Clam tags are being placed inside of a paper bag and not in chronological order of when they were sold.

[CA] The identity of the source of shell stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell stock are sold or served.

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

Inspector Observations: Caulking around the dish washer area has a mold like substance starting to grow.

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

Remove old caulking and add fresh silicon. Regularly change out when needed.

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

Inspector Observations: Multiple wiping cloths around the kitchen area are not within the sanitizer buckets.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|----------------------|---|--------------------|-------------------------|
| Sanitizer (Quats) | 3-Compartment | 200.00 PPM | |
| Sanitizer (Chlorine) | Dish washer (bar) | 50.00 PPM | |
| Cooked salmon | Cook line | 188.00 Fahrenheit | Final cook temperature. |
| Cut tomato | Prep table | 39.00 Fahrenheit | |
| Cooked beef | Walk in | 39.00 Fahrenheit | |
| Grilled onions | Walk in | 38.00 Fahrenheit | |
| Sanitizer (Quats) | 3-Compartment | 0.00 PPM | Adjust to 200PPM. |
| Sausage | Prep table #2 | 39.00 Fahrenheit | |
| Beans | Hot holding (steam table) | 158.00 Fahrenheit | |
| Ambient | Reach in freezers (3x) | 5.00 Fahrenheit | |
| Hot water | 3-Compartment/prep/mop sinks | 120.00 Fahrenheit | |
| Ambient | Under counter refrigeration (bar) | 40.00 Fahrenheit | Drinks |
| Raw shrimp | Under counter refrigeration (cook line) | 39.00 Fahrenheit | |
| Raw steak | Walk in #2 | 40.00 Fahrenheit | |
| Soup | Hot holding (steam table) | 163.00 Fahrenheit | |
| Cooked chicken | Prep table #2 | 40.00 Fahrenheit | |
| Raw salmon | Under counter refrigeration (cook line) | 39.00 Fahrenheit | |
| Warm water | Hand wash/restroom | 100.00 Fahrenheit | |
| Imitation crab | Prep table #3 | 39.00 Fahrenheit | |
| Cheese | Prep table | 39.00 Fahrenheit | |
| Sanitizer (Chlorine) | Dish washer | 50.00 PPM | |

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 **5/14/2026**. 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:

- [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: Christian Negrete
Manager

Signed On: April 30, 2026