

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 FA0201139 - TAQUERIA Y MARISCOS CHAPALA		Site Address 303 1ST ST, GILROY, CA 95020		Inspection Date 02/20/2025	
Program PR0300455 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GUERRA R., ESPERANZA		Inspection Time 11:00 - 12:30
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By ROSIE ESPINOZA	FSC Esperanza Guerra 08/03/2028		

Placard Color & Score
GREEN
94

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						S
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						S
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						
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	X	
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	X	
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		X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine sanitizer found at over 200 ppm in sanitizer bucket next to griddle.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the applicable sanitization method used in wiping cloth buckets and during mechanical warewashing. Test strips shall be readily available at all times.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Our records indicate this facility is operating with an expired health permit. Your balance due is \$ 1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Follow-up By
03/01/2025

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>
fries	single door upright freezer	4.00 Fahrenheit	IR
chlorine	dishwasher	50.00 PPM	
chlorine	sanitizer bucket - next to griddle	200.00 PPM	above 200ppm
water	prep sink	120.00 Fahrenheit	
shredded chicken	steam table	150.00 Fahrenheit	
water	restroom handwash sink	100.00 Fahrenheit	
diced tomatoes	3 door prep cooler - insert	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
whipped cream	single door display cooler	41.00 Fahrenheit	IR
water	handwash sink	100.00 Fahrenheit	
water	small 3 comp sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
refried beans	steam table	162.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
raw steak	walk in cooler	36.00 Fahrenheit	
raw chicken	3 door prep cooler	38.00 Fahrenheit	
raw shrimp	2 door prep cooler	38.00 Fahrenheit	
chlorine	sanitizer bucket - next to 2 door prep cooler	100.00 PPM	
green salsa	3 door display cooler	38.00 Fahrenheit	
cooked chicken	counter	173.00 Fahrenheit	final cook temp
cooked shrimp	2 door prep cooler - insert	41.00 Fahrenheit	
raw oysters	on ice	36.00 Fahrenheit	
raw beef	walk in freezer	10.00 Fahrenheit	IR
cooked beef	3 door prep cooler - insert	40.00 Fahrenheit	
cooked rice	counter	178.00 Fahrenheit	final cook temp
raw shrimp	walk in cooler	32.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 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 **3/6/2025**. 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: Esperanza Guerra
owner

Signed On: February 20, 2025