

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 FA0301380 - EGGS AND WAFFLES		Site Address 741 1ST ST, GILROY, CA 95020		Inspection Date 04/14/2026	
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EGGS AND WAFFLES INC		Inspection Time 10:45 - 12:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By DIANA G.	FSC Jasmeet Singh 5/23/29		

Placard Color & Score
GREEN
90

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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0301380 - EGGS AND WAFFLES	Site Address 741 1ST ST, GILROY, CA 95020	Inspection Date 04/14/2026
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EGGS AND WAFFLES INC	Inspection Time 10:45 - 12:30
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: Metal tray of bread is noted on top of the garbage can at the time of inspection.

[CA] All food shall be separated and protected from cross-contamination. Discontinue this practice.

[SA] Tray was placed on top of a stainless steel table.

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

Inspector Observations: Heavy dust build up noted on the fan guards of the walk in at the time of inspection.

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

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

Inspector Observations: Sanitizer (chlorine) buckets were measured at 25PPM at the time of inspection.

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

[COS] PIC changed out sanitizer buckets; re-measured at 100PPM.

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

Inspector Observations: Large hole noted in the back door of the facility at the time of inspection. Per PIC, they are making repairs to door soon.

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

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed a new hand wash station in the front of the facility that has not been approved by the department.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0301380 - EGGS AND WAFFLES	Site Address 741 1ST ST, GILROY, CA 95020	Inspection Date 04/14/2026
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EGGS AND WAFFLES INC	Inspection Time 10:45 - 12:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sanitizer (Chlorine)	Sanitizer buckets	25.00 PPM	Adjust to 100PPM. COS
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Salsa (tomato base)	Prep table	40.00 Fahrenheit	
Sausage	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Salmon	Prep table #2	39.00 Fahrenheit	
Milk	Reach in	38.00 Fahrenheit	
Cooked potatos	Metal tray	102.00 Fahrenheit	Cooling for about 20-mins.
Cooked eggs	Cook line	189.00 Fahrenheit	Final cook temperature.
Milk	Under counter refrigeration (bar)	39.00 Fahrenheit	
Ham	Prep table	39.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Gravy	Hot holding (steam table)	159.00 Fahrenheit	
Cheese	Prep table #2	39.00 Fahrenheit	
Turkey	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Shelled eggs	Walk in	39.00 Fahrenheit	
Cooked potato	Cook line	154.00 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 **4/28/2026**. 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: Jasmeet Sidhu
Owner

Signed On: April 14, 2026