

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 FA0257391 - SWEET SICILY		Site Address 1280 1ST ST F, GILROY, CA 95020	Inspection Date 01/30/2024
Program PR0376322 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name D'ANNA SAVERIO	Inspection Time 14:00 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By IVAN URANGA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Unable to provide a food manger certification and food handler cards for employees at the time of inspection. Per PIC, they are in the process of obtaining food manger, online portion is completed. [CA] Obtain a food manger certification within 60-days and food handler cards within 30-days.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Mounted soap dispensers is missing in the back of house restroom. [CA] Obtain a mounted soap dispenser for the restroom.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/Prep sink	120.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Reach in	39.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Shelled eggs	Under counter reach in	39.00 Fahrenheit	
Ambient	Display refrigeration #2	41.00 Fahrenheit	
Milk	Under counter reach in	39.00 Fahrenheit	
Ambient	Prep table	41.00 Fahrenheit	
Ambient	Display refrigeration/grab and go	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: _____ Macaco Sandwiches _____
NEW OWNER: _____ Macaco Inc. _____

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP__10__. An invoice for the permit fee in the amount of \$__1,079.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 2/1/24 - 1/31/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 1/30/24*

**Permit condition: NONE*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **2/13/2024**. 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: IVAN URANGA
Owner

Signed On: January 30, 2024