

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 FA0201229 - SANDY'S CAFE		Site Address 6120 MONTEREY ST, GILROY, CA 95020		Inspection Date 08/10/2026		Placard Color & Score RED 78		
Program PR0303248 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MORETTI, SANDRA		Inspection Time 09:30 - 10:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By SANDY				FSC Marco Ferreyra 09/08/2027

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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201229 - SANDY'S CAFE	Site Address 6120 MONTEREY ST, GILROY, CA 95020	Inspection Date 08/10/2026
Program PR0303248 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MORETTI, SANDRA	Inspection Time 09:30 - 10:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Raw shelled eggs on counter measured 68F placed out 3.5 hours prior to temperature measurement. Breakfast sausage measured 101F to 135F next to flat top and raw shelled eggs measured 88F for 1.5 hours and then pooled raw eggs measured 56F on ice bath with ice only on the bottom. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Raw shelled eggs measuring 68F will be discarded by 10am. Breakfast sausage reheated to 165F and then will be placed in refrigeration to cool down, Raw shelled eggs and pooled eggs placed into refrigeration to cool down.

Follow-up By
08/12/2026

Minor- Sliced turkey in cold holding insert measured 49F on top and 33F on bottom of container. Container was filled past the fill line. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that cold holding inserts are filled to the fill line of the containers.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Observed two live cockroaches behind wooden sliding doors on cookline, observed one dead cockroach on counter of handwash sink and several deal cockroaches in cabinets with sliding doors. Observed many rodent droppings in cabinet with sliding wooden doors and under drink preparation area in cabinets.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: S. Lew
4. Notification: The person in charge during inspection, Sandy, has been informed that the facility must close immediately.

Follow-up By
08/12/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Containers used to store bulk food items in dry storage area are not approved for use in a food facility. [CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed scoops on handles in bulk dry food storage containers in contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Pressurized cylinders in dry storage area are not fastened to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

OFFICIAL INSPECTION REPORT

Facility FA0201229 - SANDY'S CAFE	Site Address 6120 MONTEREY ST, GILROY, CA 95020	Inspection Date 08/10/2026
Program PR0303248 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MORETTI, SANDRA	Inspection Time 09:30 - 10:30

Inspector Observations: *Observed missing/broken tile around the two compartment sink and handwash sink. [CA]
Repair holes in structure and maintain in good repair to prevent pest harborage.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pooled eggs	Ice bath	56.00 Fahrenheit	
Ham	Walk in fridge	33.00 Fahrenheit	
Turkey	Cold holding insert	49.00 Fahrenheit	33F-49F
Cantaloupe	Cold holding insert	38.00 Fahrenheit	
Ham	Cold holding insert	36.00 Fahrenheit	
Raw shelled eggs	On counter - stove	88.00 Fahrenheit	
Ham	Cold holding insert	31.00 Fahrenheit	
Sausage	On counter	101.00 Fahrenheit	101F-135F.
Warm water	Handwash	100.00 Fahrenheit	
Noodles	Walk in fridge	36.00 Fahrenheit	
Raw shelled eggs	On counter	68.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pooled eggs	Preparation unit	37.00 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 **8/24/2026**. 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.

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

Received By: Sandy Moretti
Owner

Signed On: August 10, 2026