

# 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 FA0306658 - ANNAM BISTRO & CAFE		Site Address 1295 FIRST ST, GILROY, CA 95020		Inspection Date 07/10/2025	
Program PR0450015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TEALEAF CAFE CORP		Inspection Time 11:45 - 13:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By BAHARNAZ BIDAR	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>83</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		
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		
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		X
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		

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K48	Plan review	X
K49	Permits available	X
K58	Placard properly displayed/posted	

## 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 current food manger certification at the time of inspection. Per PIC, cook has a certification but not on site.**

**[CA] Obtain a food manger certification within 60-days.**

**REPEAT VIOLATION. Failure to comply my result in enforcement action. Submit copy to specialist for review.**

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

**Inspector Observations: Hand wash station within the back prep area was blocked at the time of inspection.**

**[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Items blocking hand wash station were removed at the time of inspection.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Mutliple dead cockroaches noted within the back dry storage area; noted on the floor of the facility. No evidence of live vermin within the facility at the time of inspection.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings. Submit copies of most recent pest control to specialist for review.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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

**Inspector Observations: 1. Ceiling panel is missing on top of one of the reach ins.**

**[CA] Install missing ceiling panel back.**

**2. Walls within the facility are starting to stain with grease build up.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

**3. Exit door in the back of the facility has a large gap in top and bottom of door.**

**[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 the following new pieces of equipment since the final inspection (2/8/24): Dish washer (under 3-compartment), new reach in, portable induction burners, and a new panini press.**

**[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](http://www.ehinfo.org) to obtain plan check requirements. Facility will have to submit into plan check. Submit documents within 3-weeks (7/31/25).**

**REPEAT VIOLATION. Failure to comply may result in enforcement action.**

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

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**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**Performance-Based Inspection Questions**

Needs Improvement - Demonstration of knowledge; food manager certification.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cut tomato	Prep table	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Cakes	Display refrigeration	38.00 Fahrenheit	
Milk	Under counter refrigeration	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Shelled eggs	Reach in	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Veggies	Reach in #2	40.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Salmon	Reach in #3	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Whip cream	Under counter refrigeration	39.00 Fahrenheit	
Ham	Prep table	38.00 Fahrenheit	

**Overall Comments:**

**- Facility must submit plans into the department with regards to the new pieces of equipment installed since final inspection. Failure to comply may result in impound of equipment. Submit plans into the department within 3-weeks (7/31/25).**

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 **7/24/2025**. 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: Bahamaz Bidar  
Manager

Signed On: July 10, 2025