

**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**

|   |  |  |  |                                      |   |
|---|--|--|--|--------------------------------------|---|
| <b>Facility</b><br>FA0201151 - SANTA CRUZ BAKERY                                |  | <b>Site Address</b><br>340 E 10TH ST E, GILROY, CA 95020 |  | <b>Inspection Date</b><br>11/08/2018 |   |
| <b>Program</b><br>PR0306063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |  | <b>Owner Name</b><br>JAIME TELLO - FABIOLA HER |                                      | <b>Inspection Time</b><br>12:30 - 14:00 |
| <b>Inspected By</b><br>MICHAEL POWELL   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>MARIA/FABIOLA                       | <b>FSC</b> Fabiola Hernandez<br>/9/23          |                                      |   |

|   |
|---|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>77</b> |
|---|

| RISK FACTORS AND INTERVENTION   | 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     | X      |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                    | X   |     |
| K31 Consumer self service does prevent contamination                                    | X   |     |
| 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                    | X   |     |
| 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               | X   |     |
| K42 Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43 Toilet facilities: properly constructed, supplied, cleaned                          | X   |     |
| 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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| Program<br>PR0306063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>JAIME TELLO - FABIOLA HERNANDEZ     | Inspection Time<br>12:30 - 14:00 |
| K48  | Plan review                                       |                                  |
| K49  | Permits available                                 |                                  |
| K58  | Placard properly displayed/posted                 |                                  |

## Violation Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Wall mounted soap dispenser is missing. Reinstall wall mounted soap dispenser. Paper towel dispenser is empty. Keep dispensers stocked**

**Paper towel dispenser is empty. keep dispensers stocked at all times.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Mop sink is accumulating miscellaneous items. Remove items from mop sink area.**

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

**Inspector Observations: [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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: Bulk food items that are open are not being properly stored. Relocate open bags of bulk food to food grade containers with tight**

**fitting lids.**

**Cups are being used as scoops. Provide scoops with handles and clean on a regular basis.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Dry storage area is accumulating non food non NSF approved equipment. Remove non NSF equipment from facility and essential essential items.**

**Food related items are being staged on the floor. Provide adequate food grade approved shelving**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

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: Basin stopper used in the 2 compartment sink is missing. Provide basin stoppers. Improper ware washing observed. Properly wash utensils. This facility has a 2 compartment sink. Provide a third container large enough to hold the largest piece of equipment to properly wash utensils. If this can not be accomplished submit plans to DEH to install a 3 compartment sink for review and approval.**

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

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**Inspector Observations: Spray faucet at food preparation sink is being staged in sink. Provide an approved hook to stage spray faucet out of sink.**

**Facility is using non food non NSF approved equipment. Remove non NSF equipment from facility and non essential essential items.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Food prep discharge line is within floor sink. Provide an air gap between floor sink drain pipe.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Soap and towel dispensers are empty. Maintain soap towel dispensers stocked and functioning.**

**Rest room door handle is missing. Replace broken door handle.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item         | Location        | Measurement       | Comments |
|--------------|-----------------|-------------------|----------|
| sanitizer    | bucket          | 100.00 PPM        |          |
| hamrest room | 2 door reach in | 37.00 Fahrenheit  |          |
| Tamales      | hot holding     | 135.00 Fahrenheit |          |
| water        | basin sink      | 120.00 Fahrenheit |          |
| water        | basin sink      | 120.00 Fahrenheit |          |
| water        | rest room       | 100.00 Fahrenheit |          |
| milk         | 2 door reach in | 37.00 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 **11/22/2018**. 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:** Maria/Fabiola  
PIC

**Signed On:** November 08, 2018