

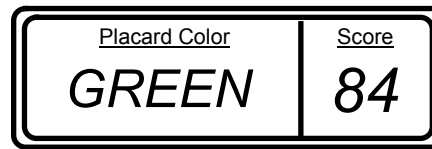
County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 Fax (408) 298-6261 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Owner Name: LAZO, ALEJANRO
Facility Name: LA SANTA CRUZ BAKERY
Site Address: 340 E 10TH ST E, GILROY, CA 95020
Program: PR0306063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10

Facility ID: FA0201151
Inspection Date: 10/30/2017
Inspection Time: 11:15-12:00

Inspected By: ROBERTO CASTRO
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: FABIOLA HERNANDEZ

Pictures Taken

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: SOAP DISPENSER MISSING IN REAR HAND SINK. [CA, SA] PROVIDE A SOAP DISPENSER IN HAND SINK. SOAP PLACED AT SINK. PUSH PUMP.

Corrected on
10/30/2017

Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

Inspector Observations: NO FSC AVAILBLE. [CA] PROVIDE A VALID 8 HR FOOD SAFETY CLASS FOR FACILITY.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods - Applicable Section(s):114012, 114093

Inspector Observations: OBSERVED FRESH ORANGE JUICE AT DISPLAY COUNTER WITH NO RAW ADVISORY LABEL. [CA] PROVIDE A WARNING LABEL STATING JUICE IS UNOPASTEURIZED.

Good Retail Practices Violations:

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):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: REFRIGERATOR IN REAR IS AT 45F. [REPAIR UNIT TO MAINTAIN BELOW 41F

Performance Based Inspection Questions:

Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

Item	Location	Measurement	Comments
HAM	REAR REF	42.00 Fahrenheit	
WATER	2 COMP SINK	133.00 Fahrenheit	
MILK	ATOSA REF IN FRONT AREA	38.00 Fahrenheit	
FRESH SQUEEZED ORANGE JUICE	FRONT COUNTER CASE	37.00 Fahrenheit	
CHLORINE	NOT SET UP (AVAILABLE)	0.00 PPM	
RAW SHELL EGGS	REAR REF	46.00 Fahrenheit	
POOLED EGGS	REAR REF	42.00 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 **11/13/2017**. 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.

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Legend:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge



Received By: FABIOLA HERNANDEZ
PIC
Signed On: October 30, 2017