

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 FA0202025 - WILLOW STREET WOOD FIRED PIZZA L		Site Address 20 S SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 05/08/2025		Placard Color & Score GREEN 82		
Program PR0306007 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RATHMANN, EDWARD		Inspection Time 14:15 - 16:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ADRIANA AMADOR				FSC HORACIO OJEDA 10/30/2028

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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	X	
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		
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	
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: *In the kitchen area, measured the following improper holding temperatures:*

- 1. On the counter-top next to the pizza oven, measured small cast iron pans of spinach and artichoke dip stored on the counter-top at 68F. Per operator, spinach and artichoke dip stored on the counter-top for 1.5 hours.*
- 2. By the deep fryers, on the counter-top of the steam table, measured a container of par-cooked chicken wings at 90F. Per operator, chicken wings par-cooked an hour prior.*
- 3. In the steam table, measured a container of tomato sauce at 100F. Per operator, tomato sauce stored for an unknown period of time. Noted that the container of tomato sauce was double stacked without a heating medium between the two containers.*
- 4. Across from the grill, on a counter-top at the prep line, measured a container of garlic in oil at 80F. Per operator, container of garlic in oil stored for an unknown period of time.*
- 5. Across from the grill, on the counter-top, in the hot holding soup well, measured cooked chicken breast at 128F. Per operator, cooked chicken breast stored for 2 hours.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below, or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator to served cooked chicken breast within 2 hours (4:30pm), for a total of 4 hours from removed from temperature control, or discard. Operator moved spinach and artichoke dip to nearby refrigeration to facilitate proper holding temperatures. Operator reheated chicken wings in the deep fryer, and stored in the steam table to facilitate proper holding temperatures. Operator voluntarily discarded container of garlic in oil, and container of tomato sauce. See VC&D report.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a large container of marinara sauce cooling at 136F, a container of cooked peppers cooling at 90F, and a container of cooked onions cooling at 90F. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers; in an ice bath; by adding ice; separated into smaller portions; using ice paddles; and/or using rapid cooling technology. [SA] Operator removed containers of marinara sauce, cooked peppers, and cooked onions and placed in an ice bath to facilitate cooling.*

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

Inspector Observations: *In the kitchen and bar area, observed fruit flies. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.*

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

Inspector Observations: *In the dry storage room, observed an open bag of beans, open bag of brown rice, and an open box of lasagna noodles. [CA] Ensure all open bags and containers of dry food are transferred to food grade containers and covered with a fitted lid.*

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

Inspector Observations: *In the kitchen area, at the cookline, observed accumulation of food debris between and behind cooking equipment. In the kitchen area, at the left side of the service line, observed gaps between shelving. [CA] Ensure facility floors and walls are frequently cleaned and maintained. Seal all cracks and crevices to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
cooked pasta	4 drawer prep unit	41.00 Fahrenheit	
cut tomatoes	4 drawer prep unit	40.00 Fahrenheit	
chicken wings	counter-top	90.00 Fahrenheit	
cooked pasta	2 door 2 drawer prep unit	41.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
cooked mushrooms	3 door prep unit	38.00 Fahrenheit	
tomato sauce	steam table	100.00 Fahrenheit	
marinara sauce	walk-in refrigerator	136.00 Fahrenheit	
garlic in oil	counter-top	80.00 Fahrenheit	
shredded cheese	walk-in refrigerator	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken wings	walk-in refrigerator	38.00 Fahrenheit	
raw salmon	2 drawer undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (back prep)	50.00 PPM	
cooked eggs	2 door prep unit	41.00 Fahrenheit	
shredded cheese	3 door prep unit	41.00 Fahrenheit	
spinach and artichoke dip	counter-top	68.00 Fahrenheit	
cooked chicken breast	hot holding soup well	128.00 Fahrenheit	
meatballs	steam table	137.00 Fahrenheit	
cooked peppers	walk-in refrigerator	90.00 Fahrenheit	
hot water	3 compartment sink (back prep area)	120.00 Fahrenheit	
tomato sauce	2 door 2 drawer prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tomato sauce	walk-in refrigerator	41.00 Fahrenheit	
cooked onions	walk-in refrigerator	90.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
spinach and artichoke dip	2 door 2 drawer prep unit	41.00 Fahrenheit	
raw chicken	2 drawer undercounter refrigerator	36.00 Fahrenheit	
half and half	2 door reach in refrigerator	38.00 Fahrenheit	
milk	2 door reach in refrigerator	38.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	38.00 Fahrenheit	
raw ground beef	walk-in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	

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 **5/22/2025**. 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.

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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: ADRIANA AMADOR
MANAGER

Signed On: May 08, 2025