

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 FA0273497 - THE LEXINGTON HOUSE		Site Address 40 N SANTA CRUZ AV A, LOS GATOS, CA 95030		Inspection Date 07/23/2026		Placard Color & Score GREEN 86		
Program PR0413472 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name STUGOTS 2024 INC		Inspection Time 16:15 - 17:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RAUL GARCIA-ANTOLIN				FSC RAUL GARCIA NTOLIN - 04/02/2030

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						
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		
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		
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 reach in refrigerator, measured a container of milk at 55F. Per operator, milk has been stored from the previous day.*

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

[COS] *Operator discarded container of milk.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *At the bar area, measured chlorine sanitizer at less than 10 PPM.*

[CA] *Ensure chlorine sanitizer is provided at 50 PPM in the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment.*

[SA] *Employees to use the back warewash machine to clean and sanitize utensils and equipment.*

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

Inspector Observations: *In the kitchen area, at the installed light fixture above the handwash sink/prep table, observed accumulation of cockroach droppings. In the warewash area, at the water heater, observed dried dead cockroaches. No live activity observed during time of inspection.*

[CA] *Ensure facility is kept free of cockroach activity to prevent possible contamination of food. Clean and sanitize all areas with activity. Seal all cracks, crevices, and holes to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
beef burger patty	2 drawer, single door undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
oysters	3 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (warewash area)	50.00 PPM	
green sauce	ice bath	41.00 Fahrenheit	
carrot puree and pepper puree	counter-top	50.00 Fahrenheit	prep
mashed potatoes	hot water bath (stovetop)	135.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	10.00 PPM	and less
tuna	undercounter refrigerator	37.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
mussels	3 door reach in refrigerator	41.00 Fahrenheit	
fish	2 drawer, single door undercounter refrigerator	41.00 Fahrenheit	
cooked shortrib	3 door reach in refrigerator	41.00 Fahrenheit	
milk	undercounter refrigerator	55.00 Fahrenheit	
beef	2 door undercounter refrigerator	41.00 Fahrenheit	

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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 **8/6/2026**. 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.

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: RAUL GARCIA-ANOLIN
CHEF

Signed On: July 23, 2026