

# 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 FA0258946 - REVERENCE CATERING		Site Address 10 VICTORY LN, LOS GATOS, CA 95030		Inspection Date 03/19/2025	
Program PR0379317 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GOURMET MOMMIES LLC		Inspection Time 13:10 - 14:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By YVONNE KHANANIS	FSC JONATHAN VALENZUELA 07/14/2026		

Placard Color & Score
<b>GREEN</b>
<b>96</b>

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						
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	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		
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: On the counter-top outside of the hood, observed an unapproved counter-top fryer in operation. [CA] Ensure all cooking equipment is approved and stored underneath the hood with proper fire suppression installed.**

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

**Inspector Observations: Observed dust on the storage racks and food debris accumulation on the floors to the left of the 2 tier oven. [CA] Ensure facility floors and equipment are frequently cleaned and maintained to prevent harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
rack of lamb	prep sink	41.00 Fahrenheit	thawing in prep sink
shredded cheese	walk-in refrigerator	33.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
milk	2 door undercounter refrigerator	38.00 Fahrenheit	
fish	prep sink	41.00 Fahrenheit	thawing in prep sink
chlorine sanitizer	3 compartment sink (bar)	100.00 PPM	
cream	2 door undercounter refrigerator	41.00 Fahrenheit	
meatballs in tomato sauce	stovetop	162.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
sausage	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	2 door undercounter refrigerator	38.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
polenta	hot water bath	148.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tomato sauce	hot water bath	165.00 Fahrenheit	
milk	walk-in refrigerator	33.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	34.00 Fahrenheit	
mashed potatoes	walk-in refrigerator	35.00 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 **4/2/2025**. 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



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**Received By:** YVONNE KHANANIS  
OWNER

**Signed On:** March 19, 2025