

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 FA0310039 - WINSTON CHAMPAGNE BAR		Site Address 3 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 12/03/2025		Placard Color & Score GREEN 97				
Program PR0454338 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WINSTON CHAMPAGNE BAR		Inspection Time 16:10 - 17:15					
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MELANIE BAUER				FSC Not Available		
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									
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager's certificate unavailable for review.

[CA] Ensure a valid food safety manager's certificate is obtained and available on-site for review.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink (restroom)	100.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
hashbrowns	undercounter refrigerator	39.00 Fahrenheit	
tuna tartare	undercounter refrigerator	39.00 Fahrenheit	
french fries	undercounter refrigerator	36.00 Fahrenheit	
hot water	handwash sink (front counter)	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
fish roe	undercounter refrigerator	38.00 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 **12/17/2025**. 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.

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: MELANIE BAUER
OWNER

Signed On: December 03, 2025