

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0202190 - LOS GATOS MEATS & SMOKEHOUSE		Site Address 575 UNIVERSITY AV, LOS GATOS, CA 95030		Inspection Date 06/10/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0301324 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHIALA, JOHN		Inspection Time 14:50 - 16:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JACKIE ROSE				FSC Jackie Rose 08/30/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						N
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	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	X	
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: *REPEAT VIOLATION*

Multiple slices of cheese stored outside of prep line cooler and measured at 60F. Per Staff, cheese slices have been out for approximately 3 hours prior to measurement. Discussed Time As A Public Health Control with PIC but PIC states cheeses shall be cold held at 41F or below.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: Food items were relocated within the prep line reach to cool down.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at 2 comp sink measured at 107F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: *REPEAT VIOLATION*

Flies observed in the prep areas. No direct contamination observed.

[CA]: Eliminate evidence of flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times.

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

Inspector Observations: Within the walk in freezer, containers of raw meat were stored directly on the floor.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing testing method for sanitizer for ware-washing.

[CA]: Provide testing method for measuring sanitizer levels when conducting ware-washing.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
sausage	3 door reach in	38.00 Fahrenheit	
raw beef	display case	41.00 Fahrenheit	
smoked turkey	prep line cooler	41.00 Fahrenheit	
raw pork	display case	39.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw salmon	walk in cooler	41.00 Fahrenheit	
tripe	3 door reach in	39.00 Fahrenheit	
deli turkey	prep line cooler	41.00 Fahrenheit	
raw beef	walk in cooler	40.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	
ambient temp	2 door under counter	40.00 Fahrenheit	
raw beef	walk in cooler 2	41.00 Fahrenheit	

Overall Comments:

Back of the house preparation has been remodeled and per PIC, the area is only for food processing only under the jurisdiction of

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the State and not for retail food.

Note:

- ensure ware-washing is conducted at 2 comp sink
- ensure prep sink is not used for hand washing

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 **6/24/2025**. 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: Jackie Rose
Person in Charge
Signed On: June 10, 2025