## **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<br>FA0202114 - LOS GATOS CAF                                    |   | Site Address<br>340 N SANTA CRUZ    | AV, LOS GATOS, CA 95030          | Inspection Date<br>01/16/2024 | Placard Color & Score |
|--|---|-------------------------------------|----------------------------------|-------------------------------|-----------------------|
| Program<br>PR0301059 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |   | Owner Name<br>MORCATE, ROBERT& RENO | Inspection Time<br>16:45 - 17:05 | GREEN                         |                       |
| Inspected By<br>FRANK LEONG  | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>ROBERT MORCAT         | -<br>IE                          |                               | N/A                   |

## **Comments and Observations**

## **Major Violations**

Cited On: 01/08/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

#### Compliance of this violation has been verified on: 01/09/2024

Cited On: 01/08/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/09/2024

#### Cited On: 01/08/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/09/2024

## Minor Violations

#### N/A

## **Measured Observations**

N/A

## **Overall Comments:**

Conducted follow-up inspection for sealing cracks and crevices, upgrading wooden equipment to stainless steel equipment.

In the kitchen area, observed new stainless steel shelving installed and caulking of shelving cracks and crevices.

Observed stainless steel piece fabricated for wooden flooring behind the 3 door prep unit.

#### Continue to seal cracks and crevices and upgrade old equipment to prevent harborage.

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 <u>1/30/2024</u>. 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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| Facility<br>FA0202114 - LOS GATOS CAFE |  | Site Address<br>340 N SANTA CRUZ AV, LOS GATOS, CA 95030 |                  | Inspection Date<br>01/16/2024    |  |
|--|--|--|------------------|----------------------------------|--|
| Progra<br>PR03                         | m<br>301059 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 | - FP11 Owner Name<br>MORCATE, ROBERT& RENO, DEAN         |                  | Inspection Time<br>16:45 - 17:05 |  |
| egeno                                  | <u>1:</u>  | 1  | ٨                |                                  |  |
| ;A]                                    | Corrective Action  |  |                  |                                  |  |
| OS]                                    | Corrected on Site  |  |                  |                                  |  |
| ]                                      | Needs Improvement  |  |                  |                                  |  |
| IA]                                    | Not Applicable   |  |                  |                                  |  |
| 0]                                     | Not Observed   | Received By:   | ROBERT MORCATE   |                                  |  |
| BI]                                    | Performance-based Inspection                             |  | OWNER            |                                  |  |
| HF]                                    | Potentially Hazardous Food                               | Signed On:   | January 16, 2024 |                                  |  |
| IC]                                    | Person in Charge   |  | -                |                                  |  |
| PM]                                    | Part per Million   |  |                  |                                  |  |
| ]                                      | Satisfactory   |  |                  |                                  |  |
| -<br>A]                                | Suitable Alternative                                     |  |                  |                                  |  |
|  | Time as a Bublic Health Control                          |  |                  |                                  |  |

[TPHC] Time as a Public Health Control