

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 FA0202082 - EPERNAY BISTRO LLC		Site Address 29 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 01/07/2026	
Program PR0305218 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLANA, TY		Inspection Time 17:15 - 18:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By ADAM CHICK	FSC AGUSTIN COLIN 11/15/2027	

Placard Color & Score
GREEN
90

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		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		X
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

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

Inspector Observations: In the kitchen area, on the shelving bracket on the right end of the warewash/prep area, observed a single cockroach.

[CA] Ensure facility is kept free of vermin. Seal all cracks and crevices to prevent possible harborage. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Place monitoring traps in the facility to evaluate for activity.

[SA] Operator eliminated live cockroach. Operator to seal all cracks and crevices and contact pest control service.

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: In the kitchen area observed the following:

1. cracks and crevices along the door trim on the doorway towards the back storage area
2. cracks and crevices around the soap dispenser and paper towel dispenser
3. cracks and crevices along the installed shelving and shelving brackets in the kitchen area
4. cracks and crevices in the wooden shelving/ceiling above the front counter area

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked mushrooms	2 door prep unit	41.00 Fahrenheit	
stock	3 door reach in refrigerator	41.00 Fahrenheit	
caramelized onions	2 door prep unit	41.00 Fahrenheit	
hamburger patty	flat-top grill	165.00 Fahrenheit	
cheese	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
gravy	counter-top	145.00 Fahrenheit	
gravy	hot water bath	160.00 Fahrenheit	
milk	3 door reach in refrigerator	41.00 Fahrenheit	
french onion soup	soup warmer	148.00 Fahrenheit	
chlorine sanitizer	warewash machine (front counter)	50.00 PPM	
cheese	3 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	39.00 Fahrenheit	
cheese	2 door reach in refrigerator	39.00 Fahrenheit	
short rib	hot water bath at flat-top grill	150.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	

Overall Comments:

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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 1/21/2026. 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: ADAM CHICK
OWNER
Signed On: January 07, 2026