

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 FA0250009 - GEN WESTGATE		Site Address 1554 SARATOGA AV P401, SAN JOSE, CA 95129		Inspection Date 10/01/2025		Placard Color & Score YELLOW 74		
Program PR0360013 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name GEN MOUNTAIN VIEW LP		Inspection Time 12:30 - 14:20			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CYNTHIA AND NEIL				FSC John Tina An 4/28/26

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						
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		X			N
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		X			N
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of soap and paper towels for the handwash sink located at the bar. [CA] All handwash sink shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.*

[COS] Employee refilled soap and paper towels dispenser.

Follow-up By
10/06/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *1) Improper warewashing observed. Employee rinsed a used knife with water at the food preparation sink and stored it on magnetic holder.*

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee took the knife to the warewash area to be properly washed, rinsed, and sanitized.

Follow-up By
10/06/2025

Minor violation

2) Employee observed drying utensils using a wiping towel. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

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

Inspector Observations: *Multiple employee food handler cards are expired. [CA] All employees that handle, prepares, or serves food shall have a valid food handler card available.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Ribs in hot holding unit is measured at 130F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.*

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: *A gap greater than 1/4" is observed under the side door exit of the facility. [CA] Eliminate gaps greater than 1/4" to prevent the entrance of vermin.*

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

Inspector Observations: *Missing floor tiles in the warewashing areas where pools of water are accumulating. [CA] Replace tiles and maintain floors in good repair where it is smooth, durable, and easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Pork	Drawer cooler under slicer	33.00 Fahrenheit	
Chicken	Walk-in cooler	38.00 Fahrenheit	
Beef	Drawer cooler	38.00 Fahrenheit	
Steak	Walk-in cooler	38.00 Fahrenheit	
Pork	Warmer	136.00 Fahrenheit	
Pork	Walk-in cooler	36.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Rice paper	Warmer	135.00 Fahrenheit	
Fried rice	Warmer	144.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Ribs	Warmer	130.00 Fahrenheit	
Chicken	Prep unit insert	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	165.00 Fahrenheit	
Pork	Prep unit insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Prep unit insert	40.00 Fahrenheit	
Pork belly	Walk-in cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Container by three compartment sink	100.00 PPM	
corn cheese	Prep unit insert	41.00 Fahrenheit	
Calamari	Drawer cooler	35.00 Fahrenheit	
Rice	Warmer	140.00 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 **10/15/2025**. 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: Cynthia Espinoza
Manager

Signed On: October 01, 2025