

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 FA0202114 - LOS GATOS CAFE	Site Address 340 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 01/09/2024
Program PR0301059 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MORCATE, ROBERT& RENO	Inspection Time 08:00 - 08:50
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ROBERT MORCATE

Placard Color & Score GREEN 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:

Follow-up inspection for closure due to cockroach activity.

The following violations were corrected:

K07M - Improper holding temperatures

- During time of inspection, measured all food in refrigeration maintained at 41F or below.*
- Measured potentially hazardous food temperatures in walk-in refrigerator at 38F and below, in the 3 door prep unit at 40F and below, and in the undercounter drawer unit at 36F and below.*

K09M - Improper cooling

- No cooling occurred during follow-up inspection. Facility to properly cool whole cooked whole potatoes from 135F to 70F within 2 hours (using various methods including placement on shallow containers, using ice bath, adding ice/cold water, etc.) and then cooled in shallow containers from 70F to 41F within 4 hours. After proper cooling, potatoes may be transferred to larger containers for storage in the walk-in refrigerator.*

K23M - Cockroach activity

- During time of inspection, no live activity observed within the kitchen area.*
- Observed pest control report dated 1/8/2024. Discussed with operator to communicate with service regarding use of multiple means of abatement (spraying/monitoring/baiting).*
- Observed accumulation of grease/food debris is still present in the back areas behind equipment. Properly clean and maintain hard to reach areas to prevent continued harborage.*

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- **Observed cracks and crevices are still present within the kitchen area on shelving and on areas underneath prep tables/equipment. Seal all cracks and crevices to prevent continued harborage.**
- **Observed corners of shelving with cockroach feces. Ensure areas are cleaned and sanitized to prevent continued harborage.**
- **Follow-up inspection to occur within a week on 1/16/2024 for sealing of cracks and crevices and additional cleaning.**

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 **1/23/2024**. 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: ROBERT MORCATE
MANAGER
Signed On: January 09, 2024