

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 FA0201805 - LOS GATOS TAVERN		Site Address 140 S SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 03/18/2025	
Program PR0302846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TOLL HOUSE CA BEVERAGE		Inspection Time 15:50 - 17:10
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SAM HERNANDEZ	FSC AARON NEWELL 08/16/2026		

Placard Color & Score

GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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							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				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										
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										
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: At the bar area, observed fruit flies in three bottles of alcohol. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator discarded bottles of alcohol. Operator to replace pour spouts for alcohol bottles that may be affixed with covering caps.

In the kitchen area, at the prep units, observed mold-like growth on food items. Per operator, food inventory is planned to be examined and cleared out/discarded by staff as necessary. [CA] Moldy food shall be removed immediately from use.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the bar area, observed a lack of hand soap and paper towels at handwash stations. Bar was not open during time of inspection. [CA] Ensure handwash stations are provided with hand soap, and paper towels in their respective [SA] Operator placed hand soap and paper towels at the handwash sink.

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

Inspector Observations: By the walk-in refrigerator, observed broken wall tiles. In the kitchen area, behind the cookline, observed a single missing wall tile. At the warewash area, observed missing wall tiles behind the warewash machine. [CA] Ensure walls are properly finished and sealed to prevent possible entrance for vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
liquid egg	walk-in refrigerator	36.00 Fahrenheit	
orange juice	3 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
sliced cheese	prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut melon	walk-in refrigerator	35.00 Fahrenheit	
cooked corn	drawer prep unit	41.00 Fahrenheit	
cooked pasta	prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
milk	walk-in refrigerator	35.00 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 **4/1/2025**. 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.

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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: SAM HERNANDEZ
FOOD AND BEVERAGE MANAGER

Signed On: March 18, 2025