

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 FA0202244 - ZONA ROSA, LLC		Site Address 81 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 07/02/2025		Placard Color & Score GREEN 84		
Program PR0306136 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZONA ROSA LLC		Inspection Time 16:10 - 17:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MIGUEL VERGARA				FSC MIGUEL VERGARA 03/23/2028

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		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						

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

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

Inspector Observations: *In the kitchen area, at the counter-top by the cookline, measured container of buttermilk at 68F. Per operator, buttermilk stored for 2 hours. By the employee service station, measured bottles of red salsa, green salsa, cashew salsa, at 75F. Per operator, red salsa, green salsa, and cashew salsa stored from the morning. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator discarded container of buttermilk and bottles of red salsa, green salsa, and cashew salsa.*

Minor Violations

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

Inspector Observations: *Observed expired employee food handler cards. [CA] Ensure all employees that handle food obtain valid food handler cards.*

K14 - 3 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: *In the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer provided in the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

In the kitchen area, in the ice machine, observed mold-like growth on the edges of the internal panel. [CA] Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

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: *Observed an open back door in the back prep/warewash room. [CA] Ensure doors into the facility are kept closed to prevent an entrance for vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	counter-top steam table	178.00 Fahrenheit	
cooked corn	4 drawer prep unit	41.00 Fahrenheit	
black beans	counter-top steam table	170.00 Fahrenheit	
red salsa	counter-top steam table	170.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked rice	counter-top steam table	172.00 Fahrenheit	
cheese	walk-in refrigerator	41.00 Fahrenheit	
scallops	2 door undercounter refrigerator	41.00 Fahrenheit	
buttermilk	ice bath	68.00 Fahrenheit	
pooled eggs	4 drawer prep unit	41.00 Fahrenheit	
carnitas	counter-top steam table	165.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
red salsa, green salsa, cashew salsa	container over ice bath	75.00 Fahrenheit	
ceviche	4 drawer prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
pico de gallo	4 drawer prep unit	41.00 Fahrenheit	
red salsa	walk-in refrigerator	41.00 Fahrenheit	

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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 **7/16/2025**. 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: MIGUEL VERGARA
MANAGER
Signed On: July 02, 2025