

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 FA0202165 - WINE CELLAR		Site Address 50 UNIVERSITY AV, LOS GATOS, CA 95030		Inspection Date 08/12/2026		Placard Color & Score GREEN 85		
Program PR0301315 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAUCK, JULIE		Inspection Time 12:35 - 14:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By LISA HAUCK				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202165 - WINE CELLAR	Site Address 50 UNIVERSITY AV, LOS GATOS, CA 95030	Inspection Date 08/12/2026
Program PR0301315 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAUCK, JULIE	Inspection Time 12:35 - 14:00
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 4 drawer prep unit, measured potentially hazardous foods between 54F and 60F including shredded cheese, blue cheese, sliced cheese, hard boiled eggs, cut tomatoes, cooked broccoli, cooked cauliflower, caesar dressing, blue cheese dressing and creme fraiche. Per operator, potentially hazardous foods stored from the previous day. Measured ambient air temperature at 60F.*

At the steam table, measured beurre blanc sauce between 89F and 95F. Per operator, beurre blanc sauce prepared about 30 minutes prior. Observed steam table was not turned on.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Potentially hazardous foods stored in the 4 drawer prep unit were VC&D due to time and temperature abuse. Operator reheated container of beurre blanc sauce on the stove-top and placed into heated steam table.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable for review.*

[CA] *Ensure a valid food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards, with copies maintained on-site for review.*

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 gaps around FRP and stainless steel corner brackets heading towards the back prep/warewash area.*

[CA] *Ensure all cracks, crevices, and gaps are sealed to prevent possible harborage of vermin.*

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

Inspector Observations: *Observed worn ceiling and walls in the back prep/warewash area.*

[CA] *Ensure all floors, walls, and ceilings are maintained in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202165 - WINE CELLAR	Site Address 50 UNIVERSITY AV, LOS GATOS, CA 95030	Inspection Date 08/12/2026
Program PR0301315 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAUCK, JULIE	Inspection Time 12:35 - 14:00

Measured Observations

Item	Location	Measurement	Comments
pork ribs	2 door prep unit	41.00 Fahrenheit	
prepackaged ahi tuna	walk-in refrigerator	40.00 Fahrenheit	
demiglace	steam table	145.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
beurre blanc	steam table	95.00 Fahrenheit	Measured between 89F and 95F.
hot water	handwash sink	100.00 Fahrenheit	
tomato sauce	2 door prep unit	41.00 Fahrenheit	
cut tomatoes	prep unit	40.00 Fahrenheit	
potentially hazardous foods	4 drawer prep unit (left side)	60.00 Fahrenheit	Measured between 54F and 60F.
mussels	walk-in refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
prepackaged ahi tuna	4 darwer prep unit (right side)	41.00 Fahrenheit	
clams	walk-in refrigerator	39.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	

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 **8/26/2026**. 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: LISA HAUCK
OWNER

Signed On: August 12, 2026