

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 FA0294035 - BAREBOTTLE BREWING COMPANY		Site Address 2520 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 07/15/2025		Placard Color & Score GREEN 89		
Program PR0437918 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name BAREBOTTLE BREWING COI		Inspection Time 15:00 - 16:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL SEITZ				FSC Michael Seitz 2/6/2030

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						
K06	Adequate handwash facilities supplied, accessible	X						
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			
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		
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

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: Observed active dishwashing with 0ppm quat ammonia. Dispenser tube observed to be dry and measured to dispense 0ppm quaternary ammonia.

[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] Employees manually added sanitize to 3-comp sink and submerged utensils and dishes into sanitizer solution.

Follow-up By
07/17/2025

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: -3 live cockroaches observed in dumpster storage room:

-2 immature roaches by right wall

-1 adult roach by hollow metal tube.

-1 dead cockroach observed from the top of metal tube inside dumpster room

-4 Dead cockroaches observed in trap inside facility under shelf near janitorial sink.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Contact pest control to abate vermin issue. Recommend increasing pest control services to once a week for at least a month or until facility no longer observed vermin activity and more traps to survey facility for signs of new vermin activity. Recommend coordinating pest control services to be timed with neighboring facilities for most effective treatment.

[SA] Cockroaches were killed at time of inspection. Dumpster room does not share adjacent walls with brewery.

Per operator:

-Dumpster room is facilities shared in common and managed by building management.

-Pest control comes monthly and recently came on Monday 7/14/2025 but does not have report yet. Operator provided pest control report from 2025.

-Building landlord will be having pest control spray entire building 7/16/2025.

Follow-up By
07/17/2025

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Shredded cheese	prep cooler	40.00 Fahrenheit	
Ranch	Walk in cooler	38.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
Chicken	prep cooler	40.00 Fahrenheit	
Ricotta	Walk in cooler	36.00 Fahrenheit	
Atichokes	Walk in cooler	39.00 Fahrenheit	
quat ammonia	3-comp sink	0.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
Sasuage	prep cooler	40.00 Fahrenheit	
Chlorine	Under the counter dishwasher	50.00 Fahrenheit	
Chicken	Walk in cooler	39.00 Fahrenheit	

Overall Comments:

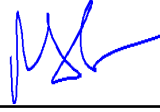
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 7/29/2025. 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: Michael Seitz
Manager

Signed On: July 15, 2025