

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 FA0302515 - CHEZ PHILIPPE		Site Address 34 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/09/2025		Placard Color & Score GREEN 84		
Program PR0444556 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LA CAVE OF LOS GATOS LLC		Inspection Time 11:15 - 12:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DEENA ELKASSED				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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		X
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

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

Inspector Observations: *In the kitchen area, at the 2 door prep unit, measured shredded duck confit at 66F. Per operator, duck confit was removed from refrigeration, reheated slightly, and shredded an hour prior. In the steam table, measured a container of pepper sauce at 105F. Per operator, pepper sauce stored in the steam table for less than an hour. Observed water level low in the secondary container, where hot water does not reach meet the highest point where food is stored in the container. [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 moved container of duck confit to undercounter refrigeration to facilitate proper holding temperatures. Operator moved container of pepper sauce to the stovetop for reheating prior to storage in the steam table. Additional water added to secondary container to meet the highest point where pepper sauce is stored in the container.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable. [CA] Ensure at least one food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain 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: *Observed a lack of chlorine sanitizer in the warewash machine. Per operator, utensils and equipment are sanitized twice, once in quaternary ammonium sanitizer at the 3 compartment sink and then in chlorine sanitizer in the warewash machine. Quaternary ammonium sanitizer measured at 200 PPM from the 3 compartment sink. [CA] Ensure chlorine sanitizer in the warewash machine is provided at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment. [SA] Operator to properly clean and sanitize using the 3 compartment sink until warewash machine may be repaired to provide chlorine sanitizer.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed fabricated shelving/tabletop using butcher block cutting boards. [CA] Ensure only approved materials and equipment are used within the facility.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked rice	steam table	165.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
frothed milk	ice bath	68.00 Fahrenheit	Per operator, frothed within the last 30 minutes.
ice cream	undercounter freezer	20.00 Fahrenheit	
whipped cream	2 door reach in refrigerator	41.00 Fahrenheit	
mussels	2 door prep unit	41.00 Fahrenheit	
cut tomatoes	2 door prep unit	41.00 Fahrenheit	
diced tomatoes with olives and capers	2 door prep unit	41.00 Fahrenheit	
duck confit	2 door prep unit	66.00 Fahrenheit	
cheese	2 door reach in refrigerator	40.00 Fahrenheit	
pepper sauce	steam table	105.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
vegetable stock	steam table	148.00 Fahrenheit	
sliced cheese	2 door reach in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 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 7/23/2025. 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: DEENA ELKASSED
OWNER
Signed On: July 09, 2025