

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 FA0201881 - CHARLEY'S BAR	Site Address 15 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 11/13/2024
Program PR0304806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name FLIGHTS RESTAURANT GRC	Inspection Time 11:05 - 12:00
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By DANIEL SHAFAZAND

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the 3 compartment sink, measured hot water at 117F. [CA] Ensure hot water is maintained at least 120F at all warewash, prep, and mop sinks.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed unused and old bottles of alcohol stored in the dry storage room. Per operator, alcohol is left from previous ownership and all open bottles are to be discarded. Noted fruit flies in several old bottles of alcohol. [CA] Ensure garbage and refuse is removed the facility frequently to prevent any form of nuisance.

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

Inspector Observations: At the bar areas, observed cracks and crevices from open wooden panels under counters. [CA] Ensure open paneling is finished and sealed to prevent harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	50.00 PPM	
ambient air temperature	3 door undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	3 door undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	undercounter freezer	2.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	38.00 Fahrenheit	
ambient air temperature	reach in freezer	70.00 Fahrenheit	not turned on, used only for chilled glasses

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SECOND STORY

NEW OWNER: DJJ LG15 LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP12. An invoice for the permit fee in the amount of \$896.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 12/01/2024 - 11/30/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 11/13/2024*

**Permit condition: n/a*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **11/27/2024**. 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: DANIEL SHAFAZAND
OWNER
Signed On: November 13, 2024