

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 FA0263812 - TOTAL WINE AND MORE		Site Address 5170 STEVENS CREEK BL, SAN JOSE, CA 95129		Inspection Date 07/16/2025	
Program PR0388724 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name DAVID TRONE		Inspection Time 15:20 - 16:20
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By DENIS DAVYDOV,	FSC Exempt		

Placard Color & Score
GREEN
83

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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		X						N
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									
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Handwash sink located in the wine room was not operable as the water for the sink was shut off. [CA] All handwash sinks shall be operable and able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.

[SA] Employees are able to use the adjacent three compartment sink for handwashing.

2) Handwash sink located at the bar is obstructed with cases of product stored in the basin of the sinks, and paper towel dispenser was not operable. [CA] All parts of handwash sink shall be operable and unobstructed to allow employees to easily access and wash their hands.

[SA] Bar was not in use and products obstructing the sink will be cleared. Paper towels was available on table of the bar.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cheese and salami in open air cooler located in the aisle is measured at 44F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Hot water for the mop sink was measured at a maximum of 101F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Three dead mouse at different stages of decay observed on two glue traps located in the shipping/receiving area. Did not observed any other evidence of an active infestation. [CA] Facility shall be kept free of vermin and vermin debris. Remove dead rodents and clean and sanitize area.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Open air cooler	44.00 Fahrenheit	
Cheese	Open air cooler by registers	35.00 Fahrenheit	
Salami	Open air cooler	44.00 Fahrenheit	
Hot water	Mop sink	101.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient	cooler room for beer	42.00 Fahrenheit	

Overall Comments:

Wine room and bars were not operating or in use at time of inspection. Dishwasher was not turned on or in use and not checked at time of inspection.

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 **7/30/2025**. 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.

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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: Denis Davydov
PIC

Signed On: July 16, 2025