

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 FA0201795 - LOMA BREWING COMPANY		Site Address 130 N SANTA CRUZ AV G, LOS GATOS, CA 95030		Inspection Date 11/07/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 73 </div>		
Program PR0305420 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name THE CEDAR VIEW GROUP, L		Inspection Time 15:00 - 16:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By NICK LORI				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	X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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				N
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				N

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 FA0201795 - LOMA BREWING COMPANY		Site Address 130 N SANTA CRUZ AV G, LOS GATOS, CA 95030	Inspection Date 11/07/2023
Program PR0305420 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name THE CEDAR VIEW GROUP, LLC	Inspection Time 15:00 - 16:45
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 prep top, measured sliced tomatoes, pico de gallo, romesco sauce, burger sauce, pesto sauce, sliced American cheese, and sliced cheddar cheese between 48F and 58F. Per operator, food items in the prep top has been stored for over 4 hours. In the kitchen are, on the counter top, measured teriyaki sauce and buffalo sauce at 65F. Per operator, teriyaki sauce and buffalo sauce stored on the counter-top for over 4 hours. At the cookline, measured fried chicken pieces at 75F. Per operator, fried chicken pieces stored for about 2.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Sliced tomatoes, pico de gallo, romesco sauce, burger sauce, pesto sauce, sliced American cheese, sliced cheddar cheese, teriyaki sauce, and buffalo sauce was VC&D due to time and temperature abuse. Fried chicken pieces to be served within 1.5 hours, for a total of 4 hours from when removed from temperature control, or discard. Operator placed a time label indicating discard for 5:30pm.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate and food handler cards unavailable upon request. [CA] Ensure at least one food safety manager's certificate is available. All other employees shall have food handler cards.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed a lack of paper towels at the handwash station. Observed nearby handwash station in the prep area is available for use and fully stocked with hand soap and paper towels. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [COS] Operator stocked handwash stations with hand soap and paper towels.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured two large container of cooked chicken cooling at 83F and 140F. Per operator, chicken was prepared less than 2 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separated into smaller portions; and/or using an ice paddle. [SA] Operator separated containers of cooked chicken into smaller portions and placed in the walk-in refrigerator to facilitate proper cooling.*

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: *In the warewash area, at the warewash machine, measured a lack of chlorine sanitizer. Warewash machine was not in use during time of inspection. [CA] Ensure chlorine sanitizer is maintained at 50 PPM at the warewash machine to allow for proper cleaning and sanitizing of utensils and equipment.*

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

Inspector Observations: *In the warewash area, observed rodent droppings in the area. At the back storage room, observed rodent droppings below shelving. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Remove items from the floor of the facility to allow for cleaning. Contact pest control to provide service for facility.*

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 excess clutter stored in the back area by the dry storage room. [CA] Ensure all unused equipment is removed from the facility. Reorganize storage areas to prevent possible harborage of vermin.*

OFFICIAL INSPECTION REPORT

Facility FA0201795 - LOMA BREWING COMPANY	Site Address 130 N SANTA CRUZ AV G, LOS GATOS, CA 95030	Inspection Date 11/07/2023
Program PR0305420 - FOOD PREP / FOOD SVC OP. 26+ EMPLOYEES RC 2 - FP16	Owner Name THE CEDAR VIEW GROUP, LLC	Inspection Time 15:00 - 16:45

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

Inspector Observations: *Observed accumulation of grease and food debris at the cookline. [CA] Ensure cookline is regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - No rodents, insects, birds, or animals.
 Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
buffalo sauce	counter-top	65.00 Fahrenheit	
pesto sauce	2 door undercounter refrigerator	41.00 Fahrenheit	
fried chicken pieces	cookline	75.00 Fahrenheit	
burger patties	2 drawer undercounter refrigerator	41.00 Fahrenheit	
cooked pork	walk-in refrigerator	39.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	Remeasured at 50 PPM.
teriyaki sauce	counter-top	65.00 Fahrenheit	
cooked chicken	walk-in refrigerator	83.00 Fahrenheit	
romesco sauce	2 door undercounter refrigerator	41.00 Fahrenheit	
cooked chicken	walk-in refrigerator	140.00 Fahrenheit	
sliced beef	2 drawer undercounter refrigerator	41.00 Fahrenheit	
cooked ribs	walk-in refrigerator	38.00 Fahrenheit	
birria	2 door reach in freezer	10.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
hot water	warewash machine	168.00 Fahrenheit	
sliced cheese	prep top	41.00 Fahrenheit	
PHFs	prep top	58.00 Fahrenheit	Measured sliced tomatoes, pico de gallo, romesco sauce, burger sauce, pesto sauce, sliced American cheese, and sliced cheddar cheese between 48F and 58F.

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 **11/21/2023**. 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: NICK LORI
 OPERATIONS MANAGER
 Signed On: November 07, 2023