

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 FA0202034 - FORBES MILL STEAKHOUSE		Site Address 206 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 03/09/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0301057 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name D D G LLC		Inspection Time 16:30 - 18:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By RYAN DEVINCENZI				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						
K06	Adequate handwash facilities supplied, accessible			X				S
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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X	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							

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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Food Safety Certificate was not available. [corrective action] Provide a valid Food Safety Certificate. Maintain certificate in this facility.

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

Inspector Observations:

Stack of paper towels were stored above the 3-compartment sink at the bar. [corrective action] Provide a paper towel dispenser to store the paper towels and protect from potential contamination.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Shell stock tag was not kept with the oysters in the walk-in cooler. [corrective action] Store tag with the oysters until the oyster sell out. Write the date that the oysters sold out on the tag and then file the tag for minimum of 90 days. [correction] Tag was retrieved from pile and placed with the oysters.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Observed items on the menu such as "furikake ahi tuna" and "oysters on the half" but did not have a symbol to indicate that it is served raw or undercooked. [corrective action] Provide a symbol next to all menu items that are served raw or undercooked. Symbol must correlate to the consumer advisory at the bottom of the menu.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
calamari (cook temp)	from the fryer	190.00 Fahrenheit	
chlorine sanitizer	dishwasher (bar)	50.00 PPM	
onion soup	stove	157.00 Fahrenheit	
blackened steak	prep unit	40.00 Fahrenheit	
baked potatoes	hot box	198.00 Fahrenheit	
tuna steak	walk-in cooler	39.00 Fahrenheit	
hot water	3-compartment sink (bar)	133.00 Fahrenheit	
caesar dressing	prep unit	40.00 Fahrenheit	
cooked shrimp (cooling)	walk-in cooler	58.00 Fahrenheit	Per chef, shrimp cooked at 3:30 PM today. Shrimp stored in a stainless steel pan on ice.
quat sanitizer	sanitizer bucket	200.00 PPM	
mashed potatoes	steam table	140.00 Fahrenheit	
diced tomatoes	prep unit	40.00 Fahrenheit	
cooked pasta	walk-in cooler	38.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	136.00 Fahrenheit	
saffron risotto	walk-in cooler	37.00 Fahrenheit	
chicken tender	reach-in freezer	7.00 Fahrenheit	
chlorine sanitizer	dishwasher (kitchen)	50.00 PPM	
warm water	men's restroom	100.00 Fahrenheit	

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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 **3/23/2024**. 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: Ryan Devincenzi
GM
Signed On: March 09, 2024