

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 FA0201995 - HERCULES DRAFT HOUSE & CANTINA | | Site Address 165 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95032 | Inspection Date 05/09/2024 |
| Program PR0303537 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | Owner Name HERCULES RESTAURANT G | Inspection Time 15:00 - 15:50 |
| Inspected By FRANK LEONG | Inspection Type LIMITED INSPECTION | Consent By NIKO MARVI | |

Placard Color & Score

GREEN
N/A

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, measured a container of marinated beef at 47F. Per operator, marinated beef stored in refrigeration since 10:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator discarded marinated beef.

Minor Violations

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

Inspector Observations: In the back prep area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. [CA] Ensure soap and paper towels are provided at all handwash stations in their respective dispensers to allow for proper handwashing. [COS] Operator restocked paper towels in the paper towel dispenser at the handwash station.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------------|--------------------------------------|-------------------|--|
| refried beans | counter-top/stove-top hot water bath | 148.00 Fahrenheit | |
| marinated beef (portioned) | walk-in refrigerator | 40.00 Fahrenheit | |
| cooked steak fajita | pan on stovetop | 168.00 Fahrenheit | |
| cooked rice | container on cooling rack | 112.00 Fahrenheit | Per operator, rice was prepared an hour prior. |
| cooked rice | steam table | 146.00 Fahrenheit | |
| queso fresco | insert prep top | 41.00 Fahrenheit | |
| marinated beef (portioned) | undercounter drawer refrigerator | 47.00 Fahrenheit | |
| marinated beef | walk-in refrigerator | 41.00 Fahrenheit | |
| prepackaged steak/beef | walk-in refrigerator | 39.00 Fahrenheit | |
| queso fresco | walk-in refrigerator | 39.00 Fahrenheit | |
| refried beans | steam table | 160.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| chlorine sanitizer | warewash machine | 50.00 PPM | |
| cooked rice | counter-top/stove-top hot water bath | 136.00 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 **5/23/2024**. 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.

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| | | |
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| Facility FA0201995 - HERCULES DRAFT HOUSE & CANTINA | Site Address 165 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95030 | Inspection Date 05/09/2024 |
| Program PR0303537 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name HERCULES RESTAURANT GROUP LLC | Inspection Time 15:00 - 15:50 |

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: NIKO MARVI
OWNER
Signed On: May 09, 2024