

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 FA0202088 - OAK AND RYE		Site Address 303 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 01/08/2026		Placard Color & Score GREEN 83		
Program PR0302651 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HANSON, BRIANA		Inspection Time 11:35 - 13:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ROSS HANSON				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				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	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		X
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 manager's certificate was unavailable for review.

[CA] Ensure a valid food safety manager's certificate is obtained and available for review.

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

Inspector Observations: At the bar, observed a lack of hand soap and paper towels at the handwash station. In the nearby dough prep area, handwash station is accessible and stocked with hand soap and paper towels.

In the pizza prep area, observed handwash station does not function. In the nearby kitchen area, handwash station is accessible and stocked with hand soap and paper towels.

[CA] Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

[SA] Operator provided hand soap and paper towels at the bar handwash station. Operator to provide repairs for handwash station at the pizza prep area.

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

Inspector Observations: At the pizza prep area, in the counter-top prep unit, measured cooked mushrooms at 45F. Per operator, counter-top prep unit is turned on at the beginning of service and food is placed immediately into the unit.

[CA] Ensure refrigeration reaches 41F ambient temperature prior to storage of potentially hazardous foods. Ensure potentially hazardous foods are maintained at 41F and below to prevent bacterial growth.

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, 114125(b), 114141

Inspector Observations: At the warewash area, measured quaternary ammonium sanitizer at 100 PPM. Observed chemical container was low and unable to provide an adequate flow for the required concentration.

[CA] Ensure quaternary ammonium sanitizer used for manual sanitizing and in sanitizer buckets is maintained at 200 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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 bar area, measured hot water at the 3 compartment sink at 116F.

[CA] Ensure hot water at the 3 compartment sink for the bar is provided at 120F.

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: In the dough prep room, observed cracks and crevices around the wood used for the installed AC unit. At the warewash area, observed cracks and crevices in the worn FRP panel corner bracket.

[CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
pepperoni	counter-top prep unit	41.00 Fahrenheit	
oat milk	3 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
hot water	3 compartment sink (bar)	116.00 Fahrenheit	
cheese	2 door prep unit	41.00 Fahrenheit	
egg whites	3 door undercounter refrigerator	41.00 Fahrenheit	
shredded cheese	counter-top prep unit	41.00 Fahrenheit	
cheese	walk-in refrigerator	41.00 Fahrenheit	
meatballs	walk-in refrigerator	80.00 Fahrenheit	cooling
cooked mushrooms	counter-top prep unit	45.00 Fahrenheit	
cooked eggplant	prep unit	41.00 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 **1/22/2026**. 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: ROSS HANSON
OWNER
Signed On: January 08, 2026