

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 FA0202025 - WILLOW STREET WOOD FIRED PIZZA L		Site Address 20 S SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 09/22/2026		Placard Color & Score GREEN 83				
Program PR0306007 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RATHMANN, EDWARD		Inspection Time 14:05 - 15:35					
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SHANNON GZSANKA				FSC HORACIO OJEDA 10/30/2028		
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				X			N
K08	Time as a public health control; procedures & records								X	
K09	Proper cooling methods			X			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								
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							X		
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									

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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: 1. Next to the pizza oven, in the bottom drawer of the 2 drawer 2 door undercounter refrigerator, measured shredded cheese at 47F. Per operator, shredded cheese stored from the previous night.
2. On the counter-top across from the cookline, measured chicken stock at 68F and chopped garlic in oil at 70F. Per operator, chicken stock and chopped garlic in oil stored from 11:00am.
3. At the steam table, in a double stacked container, measured tomato sauce at 78F. In the steam table, measured mashed potatoes at 105F. Per operator, tomato sauce and mashed potatoes stored from 11:00am.
4. At the beverage prep station, in an ice bath, measured a canister of whipped cream at 64F and a carton of half and half at 70F. Per operator, canister of whipped cream and carton of half and half stored from 11:30am.

[CA] Potentially hazardous foods shall be held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator served chicken stock, chopped garlic, tomato sauce, and mashed potatoes until 3:00pm and discarded. Canister of whipped cream, carton of half and half, and containers of shredded cheese were voluntarily condemned and destroyed (VC&D) due to time and temperature abuse.

Minor Violations

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

Inspector Observations: In the back prep area, on the counter-top, measured two covered containers of cooked rice at 90F. Per operator, cooked rice was prepared 1.5 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 containers of potentially hazardous foods shall be left uncovered, and placed in an ice bath to facilitate cooling.

[SA] Operator uncovered containers of cooked rice, placed in an ice bath, and stored in the walk-in refrigerator to facilitate cooling.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: In the back prep area, in the beer keg walk-in refrigerator, observed mold-like growth on the walls and shelving counters.

[CA] Ensure all non-food contact surfaces are cleaned and sanitized to prevent possible cross contamination.

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: At the swinging door end of the cookline, observed gaps and crevices around installed shelving. In the dry storage room, observed installed wooden shelving and cracks/crevices around shelving.

[CA] Cracks, crevices, gaps, and holes within the facility shall be sealed to prevent possible harborage of vermin.

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 food debris on the floor underneath the cookline, and coffee/debris accumulation on the floor below the coffee containers in the back hall.

[CA] Facility floor shall be frequently cleaned and maintained to prevent possible harborage of vermin.

Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cut cherry tomatoes	3 door prep unit (salad prep)	41.00 Fahrenheit	
shredded cheese	3 door prep unit (pizza prep)	39.00 Fahrenheit	
tomato sauce	walk-in refrigerator	41.00 Fahrenheit	
whipped cream	ice bath (beverage station)	64.00 Fahrenheit	
vegan cheese	2 drawer 2 door prep unit (left of pizza oven)	41.00 Fahrenheit	
tiramisu	walk-in refrigerator (back hallway)	35.00 Fahrenheit	
cooked fettuccine	2 drawer 2 door prep unit (drawer)	41.00 Fahrenheit	
tomato sauce	steam table	78.00 Fahrenheit	
heavy cream	sliding 2 door reach in refrigerator	40.00 Fahrenheit	
prosciutto	2 drawer 2 door prep unit (left of pizza oven)	41.00 Fahrenheit	
mashed potatoes	steam table	105.00 Fahrenheit	
ricotta	2 drawer 2 door prep unit (left of pizza oven)	41.00 Fahrenheit	
salmon	2 drawer 2 door prep unit (drawer)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
half and half	ice bath (beverage station)	70.00 Fahrenheit	
half and half	sliding 2 door reach in refrigerator	40.00 Fahrenheit	
cooked fettuccine	walk-in refrigerator	41.00 Fahrenheit	
salmon	2 drawer undercounter refrigerator	41.00 Fahrenheit	
cooked chicken	hot holding unit	140.00 Fahrenheit	
heavy cream and half and half mix	2 drawer 2 door prep unit (insert top)	41.00 Fahrenheit	
chicken stock	counter-top	68.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine (bar)	100.00 PPM	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
shredded cheese	2 drawer 2 door prep unit (left of pizza oven)	47.00 Fahrenheit	
cooked mushrooms	3 door prep unit (pizza prep)	40.00 Fahrenheit	
chopped garlic in oil	counter-top	70.00 Fahrenheit	
shredded cheese	undercounter refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (back prep)	50.00 PPM	

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 **10/6/2026**. 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.

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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: SHANNON GZSANKA
GENERAL MANAGER

Signed On: September 22, 2026