

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 FA0201805 - LOS GATOS TAVERN		Site Address 140 S SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 02/18/2026
Program PR0302846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TOLL HOUSE CA BEVERAGE	Inspection Time 09:55 - 11:05
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By SAMUEL HERNANDEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: At the bar area, observed fruit flies in two bottles of alcohol.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Bottles of alcohol were VC&D due to contamination.

Minor Violations

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: At the bar, observed accumulation on dispensing nozzles for soda guns. **[CA]** Ensure dispensing nozzles are frequently cleaned and sanitized to prevent possible contamination of food/drinks.

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

Inspector Observations: In the dry storage room, observed rodent droppings on the floor underneath shelving.

[CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks, crevices, gaps, and holes to prevent an entrance Contact pest control to provide service for facility as necessary.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: In the walk-in refrigerator for alcohol and bread, measured ambient air temperature at 45F. **[CA]** Ensure refrigeration is maintained at 41F for any storage of potentially hazardous foods.

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

Inspector Observations: On the right side of the 2 door reach in freezer, observed cove base tiles are separating from the wall. In the utility room for storage of the water heater, observed open holes and missing finishes in the walls and ceiling. In the kitchen area, observed broken/missing wall tiles.

[CA] Ensure facility floors, walls, and ceilings are properly finished with approved materials that are approved, smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
sliced cheese	3 door prep unit	38.00 Fahrenheit	
fried chicken pieces	2 door reach in freezer	5.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine	25.00 PPM	
chlorine sanitizer	upright warewash machine	50.00 Fahrenheit	
cheese	walk-in refrigerator	38.00 Fahrenheit	
beef hamburger patty	4 drawer undercounter refrigerator	39.00 Fahrenheit	
ambient air temperature	undercounter refrigerator	39.00 Fahrenheit	
ambient air temperature	2 door reach in freezer	2.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	45.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LOS GATOS TAVERN

NEW OWNER: KSL LG, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2026 - 02/28/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 02/18/2026*

**Permit condition: n/a*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

**Any changes to the facility including installation of new equipment and changes to the layout must be approved through plan check.*

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 **3/4/2026**. 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: SAMUEL HERNANDEZ
FOOD AND BEVERAGE DIRECTOR

Signed On: February 18, 2026