

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 FA0301705 - TELEFERIC BARCELONA LG LLC		Site Address 50 UNIVERSITY AV 270, LOS GATOS, CA 95032		Inspection Date 11/11/2025	
Program PR0443144 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TELEFERIC BARCELONA LG		Inspection Time 13:45 - 15:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By MARTIN VEGA	FSC PABLO MOLINA SEGURA 01/30/2029	

Placard Color & Score
GREEN
87

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						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		
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		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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured three large containers of cooked potatoes cooling between 60F and 88F. Per labeling, cooked potatoes prepared over 6 hours prior.*

[CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using an ice bath, by adding ice, using shallow containers, separated into smaller portions, using ice paddles, and/or using rapid cooling technology.

[COS] Operator discarded containers of cooked potatoes.

Minor Violations

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

Inspector Observations: *In the kitchen, observed a single fruit fly. In the bar area, observed multiple fruit flies.*

[CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

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

Inspector Observations: *Observed debris accumulation around refrigeration by the warewash area, and area around the mop sink.*

[CA] Ensure facility is frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
garlic ailoi	walk-in refrigerator	38.00 Fahrenheit	
tomato sauce	hot holding water bath	165.00 Fahrenheit	
garlic ailoi	2 door prep unit	41.00 Fahrenheit	
galic parsley infused oil	2 door prep unit	41.00 Fahrenheit	
raw shrimp	counter-top	60.00 Fahrenheit	Measured between 45F and 60F. Diligent preparation.
chlorine sanitizer	undercounter warewash machine (bar)	50.00 PPM	
tomato sauce	walk-in refrigerator	38.00 Fahrenheit	
ambient air temperature	2 door prep unit	38.00 Fahrenheit	
raw shrimp	2 door reach in refrigerator	50.00 Fahrenheit	Per operator, peeled/prepared an hour and 45 minutes prior. Moved to an ice bath to facilitate RAPIDLY cooled and proper holding.
cooked potatoes	counter-top	48.00 Fahrenheit	On TPHC
chorizo	2 door prep unit	41.00 Fahrenheit	
raw scallop	2 door undercounter drawer refrigerator	38.00 Fahrenheit	
cooked potatoes	walk-in refrigerator	88.00 Fahrenheit	Measured between 60F and 88F.
raw lobster	2 door reach in refrigerator	41.00 Fahrenheit	
cooked lobster paella	cookline	170.00 Fahrenheit	
gnocchi	2 door undercounter refrigerator	60.00 Fahrenheit	Per operator, removed from refrigeration for use about 30 minutes prior. Operator placed under ice bath to facilitate proper holding.
cooked octopus	2 door prep unit	40.00 Fahrenheit	
raw shrimp	2 door undercounter drawer refrigerator	39.00 Fahrenheit	
lobster gelatin	walk-in refrigerator	41.00 Fahrenheit	
par cooked rice	walk-in refrigerator	38.00 Fahrenheit	
garlic ailoi	2 door prep unit (undercounter refrigerator)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked octopus	2 door reach in refrigerator	40.00 Fahrenheit	
raw lobster	2 door undercounter drawer refrigerator	39.00 Fahrenheit	
galic parsley infused oil	walk-in refrigerator	38.00 Fahrenheit	
par cooked rice	2 door prep unit	41.00 Fahrenheit	
lobster gelatin	2 door prep unit	39.00 Fahrenheit	
cooked chicken	2 door prep unit	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	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 **11/25/2025**. 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: MARTIN VEGA
SOUS CHEF

Signed On: November 11, 2025