

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 FA0201880 - HERITAGE PUB AND CHOP HOUSE		Site Address 15 1/2 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 01/23/2026	
Program PR0306776 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name UNICORN FOOD AND BEVEF		Inspection Time 16:15 - 18:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By YVONNE KHANANIS	FSC FREDY CRUZ MARTINEZ 08/23/2029		

Placard Color & Score
GREEN
82

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	X			N
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						
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, in ice baths on the counter-top, measured sliced tomatoes, sliced cheese, raw fish, squid, chicken wings, raw chicken, and buttermilk between 42F and 58F. Observed only the bottom of the containers submerged in the ice baths. Per operator, potentially hazardous foods stored from 4:00pm. On the counter-top edge of the flat top grill, measured caramelized onions at 105F. Per operator caramelized onions stored from 4:00pm.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator placed potentially hazardous foods in a deeper ice bath with containers sufficiently submerged to maintain proper holding temperatures. Operator reheated caramelized onions on the flat top grill to 165F and stored in a container on the grill for hot holding.*

Minor Violations

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

Inspector Observations: *In the kitchen area, observed paper towels stored away from the handwash station. At the bar, observed hand soap stored away from the handwash station.*

[CA] *Ensure all handwash stations are stocked with hand soap and paper towels in their respective dispensers to allow for proper handwashing.*

[SA] *Operator placed hand soap and paper towels at the handwash stations in the kitchen and the bar.*

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

Inspector Observations: *In the kitchen area, observed multiple fruit flies.*

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

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the dry storage room, observed open bags of dry food stored on shelving.*

[CA] *Ensure all open bags of dry food are transferred to or stored in food grade containers and covered with a fitted lid.*

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 bar, observed gaps between the installed FRP panels and the bar top. In the corners of the installed bar top, observed larger openings/holes.*

[CA] *Ensure gaps, cracks, crevices, and holes are sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked carrots	2 door prep unit	41.00 Fahrenheit	
mashed potatoes	flat top grill	150.00 Fahrenheit	
cooked broccolini	2 door prep unit	41.00 Fahrenheit	
cooked beans	steam table	158.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
orange juice	2 door undercounter refrigerator (bar)	41.00 Fahrenheit	
sliced tomatoes, sliced cheese, raw fish, squid, chicken wings, raw chicken, and buttermilk	ice baths on counter-tops	58.00 Fahrenheit	Measured between 42F and 58F.
hot water	handwash sink (bar)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
chili sauce	counter-top steam table	160.00 Fahrenheit	
cooked pasta	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
cream sauce	2 door prep unit	41.00 Fahrenheit	
curry sauce	counter-top steam table	158.00 Fahrenheit	
oat milk	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
raw lamb	walk-in refrigerator	38.00 Fahrenheit	
gravy	steam table	160.00 Fahrenheit	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
caramelized onions	flat top grill	105.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
raw beef	walk-in refrigerator	38.00 Fahrenheit	
cooked potatoes	flat top grill	150.00 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 **2/6/2026**. 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.

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: YVONNE KHANANIS
OWNER

Signed On: January 23, 2026