

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 FA0202082 - EPERNAY BISTRO LLC		Site Address 29 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 09/25/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 87 </div>		
Program PR0305218 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLANA, TY		Inspection Time 18:15 - 20:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ADAM CHICK				FSC AGUSTIN COLIN 11/15/2027

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						S
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		
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		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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Observed paper towel dispenser in the kitchen area was not dispensing paper towels. Noted the handwash station at the front service area is stocked with hand soap and paper towels. [CA] Ensure paper towels are provided at all handwash stations to allow for proper handwashing. [SA] Operator placed a roll of paper towels in the area until dispenser can be repaired.*

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

Inspector Observations: *In the kitchen area, in the prep top of the 2 door prep unit, measured cooked string beans cooling at 52F, cooked potatoes cooling at 68F, and cooked mushrooms cooling at 70F. Per operator, string beans, cooked potatoes, and cooked mushrooms prepared an hour 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 shall be facilitated by one or more of the following methods: in an ice bath; in shallow containers; by adding ice; using ice paddles; and/or using rapid cooling technology. Potentially hazardous foods shall be cooled to 41F prior to placement in the insert top of the prep unit. [COS] Operator moved cooked potatoes and cooked mushrooms to the undercounter compartment of the 2 door prep unit. Operator placed ice into the container of string beans.*

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: *In the kitchen area, at the warewash machine, measured chlorine sanitizer at 25 PPM. In the 3 compartment sink, measured quaternary ammonia sanitizer at less than 100 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is provided at 50 PPM, and quaternary ammonia sanitizer in the 3 compartment sink is provided at 200 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

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: *Observed an unused ice machine stored in the back of the facility. [CA] Ensure unused and non-functioning equipment is removed from the facility to prevent clutter and 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 gaps between the wall and the handwash station, between the walls and mounted shelving, and in the wooden platform above the front service area. [CA] Ensure gaps are sealed to prevent haborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
beef patty	reach in refrigerator	41.00 Fahrenheit	
sting beans	2 door prep unit	52.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
gravy	hot water bath	150.00 Fahrenheit	
caviar	2 door undercounter refrigerator	41.00 Fahrenheit	
parmesan cheese	2 door prep unit	41.00 Fahrenheit	
mashed potatoes	hot water bath	156.00 Fahrenheit	
fries	counter-top	38.00 Fahrenheit	
cooked mushrooms	2 door prep unit	70.00 Fahrenheit	
white sauce	hot water bath	140.00 Fahrenheit	
risotto	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
garlic butter	counter-top	41.00 Fahrenheit	
goat cheese	2 door prep unit	41.00 Fahrenheit	
caramelized onions	2 door prep unit	41.00 Fahrenheit	
clams	reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	
vegetable stock	2 door reach in refrigerator	38.00 Fahrenheit	
cooked potatoes	2 door prep unit	68.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	100.00 PPM	or less
mussels	reach in refrigerator	41.00 Fahrenheit	
shredded cheese	2 door 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 **10/9/2024**. 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

Adam Chick

Received By: ADAM CHICK
OWNER
Signed On: September 25, 2024