

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 02/15/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0443144 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TELEFERIC BARCELONA LG		Inspection Time 16:15 - 17:40			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By LETICIA SANCHEZ				FSC OSCAR MARTINEZ 01/22/2026

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			S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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	X	X
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		
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: *In the warewash area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. Observed nearby areas with handwash stations and properly stocked dispensers. [CA] Ensure paper towels are provided at handwash stations to allow for proper handwashing. [COS] Operator restocked paper towel dispenser at the handwash station.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the dessert prep area, in the 2 door prep unit, measured mousse at 49F. Per operator, mousse was prepared in the past hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth.*

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

Inspector Observations: *By the walk-in refrigerator, on the counter-top, measured two large covered containers of cooked chicken at 80F. Per operator, chicken was cooked 1.5 hours prior. In the same area, measured a large covered container of cooked potatoes at 58F. Per operator, par-fried potatoes was prepared 4 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 shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; separating food into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology. [SA] Operator moved uncovered containers of par-fried potatoes and cooked chicken to walk-in freezer to facilitate rapid cooling.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *At the front counter handwash station, observed a cutting board stored between the sink and soap/paper towel dispensers. [CA] Ensure utensils and equipment are stored away from areas that may cause contamination. Discontinue storage of food prep equipment in the area between the sink and dispensers, or reinstall dispensers to the side by the handwash station. [COS] Cutting board was moved away from the counter-top by the handwash station.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
par-fried potatoes	container on counter-top	58.00 Fahrenheit	cooling after 4 hours
crab cakes	walk-in freezer	-3.00 Fahrenheit	
cooked octopus	2 drawer undercounter refrigerator	36.00 Fahrenheit	
iberico pork	walk-in refrigerator	38.00 Fahrenheit	
egg white	walk-in refrigerator	36.00 Fahrenheit	
paella rice	2 door prep unit	35.00 Fahrenheit	
crab cakes	walk-in refrigerator	38.00 Fahrenheit	
fried crab cake	deep fryer	135.00 Fahrenheit	
marinated tuna sashimi	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine	50.00 PPM	
crab cakes	2 drawer undercounter refrigerator	38.00 Fahrenheit	
hot water	handwash sink (front counter kitchen area)	100.00 Fahrenheit	
chopped tuna	2 door prep unit	41.00 Fahrenheit	
bravas sauce base	walk-in refrigerator	35.00 Fahrenheit	
hot water	handwash sink (warewash area)	100.00 Fahrenheit	
meatballs	pot on induction stove (hot holding)	150.00 Fahrenheit	
aioli	2 door reach in refrigerator	41.00 Fahrenheit	
bravas sauce (tomato based spicy sauce)	hot water bath in kitchen area	170.00 Fahrenheit	
egg white	bar ice chest	40.00 Fahrenheit	
marinated tuna sashimi	2 door reach in refrigerator	41.00 Fahrenheit	
iberico bourbon	walk-in refrigerator	36.00 Fahrenheit	
chlorine sanitizer	upright warewash machine	50.00 PPM	
chopped tuna	2 door reach in refrigerator	41.00 Fahrenheit	
aioli	2 door prep unit	41.00 Fahrenheit	
scallops	2 door prep unit	35.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
fried potatoes	deep fryer	165.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 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 2/29/2024. 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



Received By: LETICIA SANCHEZ
GENERAL MANAGER
Signed On: February 15, 2024