

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 FA0262064 - MOUNTAIN WINERY - CHATEAU KITCHEN		Site Address 14831 PIERCE RD, SARATOGA, CA 95070		Inspection Date 01/22/2026	
Program PR0388592 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AVATAR FOODS INTERNATIC		Inspection Time 11:45 - 12:30
Inspected By LAWRENCE DODSON	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By AMANDA SULLEY		FSC Alejandro Salinas 12/18/2023	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

K01S - Demonstration of knowledge; food manager certification

Measured Observations

Item	Location	Measurement	Comments
sanitizer concentration	3 compartment sink	200.00 PPM	quaternary ammonium
water	3 compartment sink	141.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
chicken base	standing refrigerator	35.00 Fahrenheit	

Overall Comments:

The following was discussed with the operator:

Ensure all hand wash sinks are in working order. Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels.

*** Post current Environmental Health Permits at permitted locations.**

No food preparation observed at time of inspection. Risk factor assessment conducted.

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 **2/5/2026**. 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: Amanda Sulley
Director of Venues
Signed On: January 22, 2026