

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 FA0201795 - LOMA BREWING COMPANY		Site Address 130 N SANTA CRUZ AV G, LOS GATOS, CA 95030		Inspection Date 06/11/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>		
Program PR0305420 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name THE CEDAR VIEW GROUP, L		Inspection Time 15:35 - 17:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DAN REINEKE				FSC JESUS PEREZ 07/22/2029

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		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		X
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

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

Inspector Observations: In the kitchen area, at the insert prep top, measured mole sauce, sliced tomatoes, pico de gallo, sliced cheeses, hard boiled eggs and romesco sauce between 45F and 60F. Per operator, food items have been stored for over 4 hours. In the drawer refrigeration below the insert prep top, measured sliced tomatoes, pico de gallo, bbq sausage, spinach artichoke dip and steak between 44F and 48F. Per operator, sliced tomatoes, pico de gallo, bbq sausage, spinach artichoke dip and steak stored for about 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.[COS] Operator VC&D mole sauce, sliced tomatoes, pico de gallo, sliced cheeses, hard boiled eggs and romesco sauce due to time and temperature abuse. Operator moved containers of sliced tomatoes, pico de gallo, bbq sausage, spinach artichoke dip and steak from the drawer refrigeration to the walk-in refrigerator to facilitate proper holding temperatures.

Minor Violations

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

Inspector Observations: In the back prep area, on the counter-top, measured braised chicken between 95F and 110F. Per operator, braised chicken was prepared about 1.5 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, in shallow containers, by adding ice, using an ice paddle, separating food into smaller portions, and/or using rapid cooling technology. [SA] Operator placed containers of braised chicken into an ice bath in the prep sink to facilitate cooling.

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: At the 3 compartment sink, measured quaternary ammonium sanitizer at 100 PPM or less. Observed the dispenser for the quaternary ammonium sanitizer was not properly functioning. [CA] Ensure all food contact surfaces are properly cleaned and sanitized. When manually sanitizing, 200 PPM quaternary ammonium sanitizer OR 100 PPM chlorine sanitizer OR an approved concentration of sanitizer shall be used.

In the ice machine, in the inner panel, observed mold-like growth. [CA] Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the bar, at the 3 compartment sink, measured hot water at 108F. In the kitchen area, adequate supply of hot water was provided above 120F. [CA] Ensure hot water is provided at all prep sinks, warewash sinks, and mop sinks at least 120F.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the employee restroom, observed toilet tissue stored outside of the dispenser. [CA] Ensure toilet tissue is provided from the dispenser at all times to prevent possible contamination.

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

Inspector Observations: In the kitchen area, observed concrete flooring from areas where plumbing has been previously repaired. [CA] Ensure an approved type of flooring is installed in the kitchen and food prep areas. Repair/reseal epoxy flooring or replace with another approved type of flooring material.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 compartment sink (bar)	100.00 PPM	
pico de gallo	insert prep top	41.00 Fahrenheit	
shredded chicken	hot water bath (stove-top)	160.00 Fahrenheit	
mole sauce, sliced tomatoes, pico de gallo, sliced cheeses, hard boiled eggs and romesco sauce	insert prep top	60.00 Fahrenheit	Measured between 45F and 60F.
chlorine sanitizer	warewash machine	50.00 PPM	
steak	undercounter drawer refrigerator (cookline)	39.00 Fahrenheit	
pico de gallo	walk-in refrigerator	41.00 Fahrenheit	
chicken wings	walk-in refrigerator	41.00 Fahrenheit	
raw beef patty	undercounter drawer refrigerator (insert line)	41.00 Fahrenheit	
raw beef patty	undercounter drawer refrigerator (cookline)	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tomato sauce	3 door undercounter refrigerator	41.00 Fahrenheit	
sliced tomatoes, pico de gallo, bbq sausage, spinach artichoke dip and steak	undercounter drawer refrigerator (insert line)	48.00 Fahrenheit	Measured between 44F and 48F.
shredded pork	hot water bath (stove-top)	160.00 Fahrenheit	
hot water	3 compartment sink (bar)	108.00 Fahrenheit	
shredded cheese	walk-in refrigerator	41.00 Fahrenheit	
shredded cheese	insert prep top	41.00 Fahrenheit	
green salsa	insert prep top	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	or less
hot water	handwash sink	100.00 Fahrenheit	
orange juice	3 door undercounter refrigerator	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 **6/25/2025**. 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.

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: DAN REINEKE
GENERAL MANAGER

Signed On: June 11, 2025