

# 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

<b>Facility</b> FA0301705 - TELEFERIC BARCELONA LG LLC		<b>Site Address</b> 50 UNIVERSITY AV 270, LOS GATOS, CA 95032		<b>Inspection Date</b> 01/08/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>84</b> </div>		
<b>Program</b> PR0443144 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> TELEFERIC BARCELONA LG		<b>Inspection Time</b> 12:30 - 14:00			
<b>Inspected By</b> GLENCIJOY DAVID		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PABLO				<b>FSC</b> Pablo Molina Segura 01/03/2025

  

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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures		X		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				S
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	
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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

**Inspector Observations: Measured lobster for service at 142F from oven. [CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements. [COS] Lobster was placed back into oven and cooked longer.**

**Note: One piece of lobster was undercooked, other pieces of lobster on same plate were fully cooked.**

### Minor Violations

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: Measured chlorine at 25 ppm in warewash machine in main kitchen. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**Clean, wet metal containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

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

**Inspector Observations: Several fruit flies in bar area. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.**

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: Knife and cutting board stored directly underneath paper towel dispenser at front handwash sink where they are exposed to splash from handwashing. [CA] Properly store utensils and equipment in a clean and sanitary manner where they are not exposed to splash, dust, or other contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
buratta	prep cooler - 4	41.00 Fahrenheit	
cooked cauliflower	walk in cooler	41.00 Fahrenheit	
chicken empanada	reach in freezer	3.00 Fahrenheit	IR
shrimp	drawer cooler - left	40.00 Fahrenheit	
chlorine	warewash machine - bar	50.00 PPM	
rice	prep cooler - 2	43.00 Fahrenheit	prep
shrimp	drawer cooler - right	41.00 Fahrenheit	
tomatoes	reach in cooler - front cook line	41.00 Fahrenheit	
pork	walk in cooler	41.00 Fahrenheit	
tomatoes	prep cooler - 4	41.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
salmon	prep cooler - 1	41.00 Fahrenheit	
shrimp	two door upright cooler	41.00 Fahrenheit	
octopus	prep cooler - 2	41.00 Fahrenheit	
beef	prep cooler - 1	41.00 Fahrenheit	
octopus	two door upright cooler	41.00 Fahrenheit	
pasta	reach in freezer - back cook line	34.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
meatballs	hot plate	165.00 Fahrenheit	
lobster	oven	142.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	
scallop	drawer cooler - left	41.00 Fahrenheit	
chlorine	warewash machine - kitchen	25.00 PPM	
pork belly	prep cooler - 2	41.00 Fahrenheit	
shrimp	oven	165.00 Fahrenheit	
crab croquette	prep cooler - 3	41.00 Fahrenheit	
lobster	drawer cooler - left	40.00 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 **1/22/2025**. 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: Max  
PIC  
Signed On: January 08, 2025