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

Faci FA	i ty)303988 - GREAT GAS	Site Address 16500 LOS GATOS	BL, LOS GA	TOS, CA 95032	1		ion Date 1/2023			Color & Sco	
Program PR0370312 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT			Owner Name GREAT GAS LOS GATOS INC			Inspection Time 11:00 - 12:30			REEN		
Inspected By Inspection Type Consent By FSC Exempt 93						93					
MA	RCELA MASRI ROUTINE INSPECTION	ASAD AMAMYAR	२					┛┗┓			
R	ISK FACTORS AND INTERVENTIONS				IN	Ol Major	UT Minor	COS/SA	N/O	N/A	PBI
	Demonstration of knowledge; food safety certification									Х	
	Communicable disease; reporting/restriction/exclusion				Х						S
	No discharge from eyes, nose, mouth								Х		
	Proper eating, tasting, drinking, tobacco use								Х		
	Hands clean, properly washed; gloves used properly								Х		
	Adequate handwash facilities supplied, accessible				Х						S
K07	Proper hot and cold holding temperatures				Х						S
	Time as a public health control; procedures & records									Х	
	Proper cooling methods									Х	
	Proper cooking time & temperatures									Х	
	Proper reheating procedures for hot holding									Х	
	Returned and reservice of food				Х						
	Food in good condition, safe, unadulterated				Х						
	Food contact surfaces clean, sanitized									Х	S
	Food obtained from approved source				Х						
	Compliance with shell stock tags, condition, display									Х	
	Compliance with Gulf Oyster Regulations									Х	
	Compliance with variance/ROP/HACCP Plan									Х	
K19	Consumer advisory for raw or undercooked foods									Х	
	Licensed health care facilities/schools: prohibited foods no	t being offered								Х	
K21	Hot and cold water available						X				
	Sewage and wastewater properly disposed				Х						
K23	No rodents, insects, birds, or animals				Х						
G	GOOD RETAIL PRACTICES							OUT	COS		
	Person in charge present and performing duties										
	5 Proper personal cleanliness and hair restraints										
	6 Approved thawing methods used; frozen food										
	7 Food separated and protected			Х	Х						
	⁸ Fruits and vegetables washed										
	9 Toxic substances properly identified, stored, used										
	Food storage: food storage containers identified										
	1 Consumer self service does prevent contamination										
	2 Food properly labeled and honestly presented										
	3 Nonfood contact surfaces clean										
	Warewash facilities: installed/maintained; test strips										
	5 Equipment, utensils: Approved, in good repair, adequate capacity										
	Equipment, utensils, linens: Proper storage and use										
	 Vending machines Adequate ventilation/lighting; designated areas, use 										
	 Adequate ventilation/lighting; designated areas, use Thermometers provided, accurate 										
	40 Wiping cloths: properly used, stored										
	 Wiping cloths: propeny used, stored Plumbing approved, installed, in good repair; proper backflow devices 										
	2 Garbage & refuse properly disposed; facilities maintained										
	3 Toilet facilities: properly constructed, supplied, cleaned										
	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing				Х						
	 Floor, walls, ceilings: built,maintained, clean 										
K46 No unapproved private home/living/sleeping quarters											
	Signs posted; last inspection report available										
1.47	טוערים אמומטובי, ומסג וווסףבטוטור ופאטור מימוומטוב										

OFFICIAL INSPECTION REPORT

Facility FA0303988 - GREAT GAS	Site Address I 16500 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 03/31/2023		
				nspection Time 11:00 - 12:30	
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

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

Inspector Observations: FOUND NO HOT WATER AT THE HAND WASH SINK IN THE RESTROOM. [CA] PROVIDE HOT WATER AT 100F MINIMUM FOR HAND WASHING.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND ICE PACKS AND SOAP BOTTLES STORED ABOVE COFFEE CONTAINERS. [CA] STORE ICE PACKS AND SOAP BOTTLES BELOW FOOD. COS

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, 114256, 2, 114256, 2, 114256, 114257, 114257, 114257, 114259, 2, 114259, 2, 114259, 3, 114279, 114281, 114282

Inspector Observations: FOUND A REACH DOWN FREEZER ACCUMULATING RAIN WATER STORED IN THE BACK OF THE BUILDING ALONG WITH OTHER BUILDING DEBRIS. [CA] REMOVE THE UNUSED EQUIPMENT FROM THE PREMISES.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

ltem	Location	Measurement	<u>Comments</u>
BEVERAGES	BEVERAGE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	62.00 Fahrenheit	
POPSICLE	REACH DOWN FREEZER	1.00 Fahrenheit	

Overall Comments:

NOTE: FOUND A CARGO CONTAINER IN THE BACK OF THE BUILDING. IT HAS NO VENTILATION. DO NOT USE IT FOR FOOD/DRINK STORAGE. CALL THE PLAN CHECK DEPARTMENT IF YOU WILL NEED AN ADDITIONAL STORAGE ROOM AT 408-918-3400.

OWNERSHIP CHANGE INFORMATION NEW FACILITY NAME: GREAT GAS NEW OWNER: GREAT GAS LOS GATOS INC

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP06. An invoice for the permit fee in the amount of \$684 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/23 - 03/31/24 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

OFFICIAL INSPECTION REPORT

Facility Site Address FA0303988 - GREAT GAS 16500 LOS GATOS		L, LOS GATOS, CA 95032	Inspection Date 03/31/2023
Program	- FP06	Owner Name	Inspection Time
PR0370312 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT		GREAT GAS LOS GATOS INC	11:00 - 12:30

*Structural Review inspection conducted on 03/31/23

*Permit condition: MUST INSTALL A MOP SINK WITHIN 6 MONTHS FROM TODAY'S DATE

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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 <u>4/14/2023</u>. 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: ASAD AMAMYAR MANAGER Signed On: March 31, 2023