

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 FA0202180 - THE BYWATER	Site Address 532 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 01/15/2025
Program PR0305578 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name THE BYWATER LLC	Inspection Time 15:00 - 15:30
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By MATT WILLIAMS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: At the ware-washing area, 1 dead and 1 live adult cockroaches were observed. General Manager stated the last pest control service occurred on 12/16/2025 and services occur monthly. No pest control report provided.

[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

[COS]: The live cockroach was eliminated by employee.

Follow-up By
01/17/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand sink next to prep sink was blocked by wooden board and utensils. Chef stated hand sink is inoperable. Nearby hand sink with single use towels and soap available.

[CA]: All hand sink stations shall be accessible and operable at all times.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: For the shellstock that is not present, tags/labels were not provided 90 calendar days from the dates of harvest of molluscan shellfish after they are sold.

[CA]: Shell stock tags must be maintained and available onsite for 90 days. Ensure all shellstock tags are kept in chronological order for 90 days after the harvest date.

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: In the walk in cooler, raw shell eggs stored directly above produce.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the walk in cooler, multiple food items stored directly on the floor.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw oyster	walk in cooler	38.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw	undercounter cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
Chlorine sanitizer	dish machine	100.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
raw oyster	ice bath	40.00 Fahrenheit	
water	hand sink near bar	100.00 Fahrenheit	

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Overall Comments:

Limited inspection conducted in conjunction with CO0156075.

Joint inspection with Kaya Alassfar.

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 1/29/2025. 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: Matt Williams
General Manager
Signed On: January 15, 2025