

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 FA0202034 - FORBES MILL STEAKHOUSE | | Site Address 206 N SANTA CRUZ AV, LOS GATOS, CA 95030 | | Inspection Date 03/03/2026 | |
| Program PR0301057 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name D D G LLC | | Inspection Time 14:00 - 15:40 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | Consent By RYAN DEVINCENZI | FSC LUIS AVILA 11/23/2030 | | |

Placard Color & Score
GREEN
89

| 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 | | | | | | |
| 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 | | | | N |

| 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 | | |
| 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

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

Inspector Observations: *In the kitchen area, at the steam table, measured beurre blanc sauce at 110F, cognac sauce at 105F, and cooked rice at 87F. Per operator, potentially hazardous foods stored for about 20 minutes. Observed double stacked containers preventing proper heat transfer from the steam table to maintain hot temperatures.*

In the kitchen area, on the counter-top, measured two containers of vegetable stock at 61F. Per operator, vegetable stock stored for 30 minutes. In the 2 door prep unit for steak, measured overfilled containers of steak at 47F.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator removed beurre blanc sauce, cognac sauce, and cooked rice from the steam table and moved to the stove-top for reheating. Operator placed vegetable stock in an ice bath and moved overfilled steak to undercounter refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *At the bar area, observed multiple fruit flies.*

[CA] *Ensure facility is kept free of fruit flies to prevent possible contamination of food.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

| Item | Location | Measurement | Comments |
|------------------------|------------------------|-------------------|----------|
| chlorine sanitizer | warewash machin | 50.00 PPM | |
| steaks | walk-in refrigerator | 38.00 Fahrenheit | |
| anchovies | 2 door prep unit | 41.00 Fahrenheit | |
| chlorine sanitizer | warewash machine (bar) | 50.00 PPM | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| sauce | walk-in refrigerator | 38.00 Fahrenheit | |
| caesar dressing | 2 door prep unit | 41.00 Fahrenheit | |
| sliced cheese | 2 door prep unit | 41.00 Fahrenheit | |
| green goddess dressing | 2 door prep unit | 41.00 Fahrenheit | |
| cooked pasta | walk-in refrigerator | 37.00 Fahrenheit | |
| shredded cheese | 2 door prep unit | 41.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| cooked corn | 2 door prep unit | 41.00 Fahrenheit | |
| diced tomatoes | 2 door prep unit | 41.00 Fahrenheit | |
| steaks | 2 door prep unit | 47.00 Fahrenheit | |

Overall Comments:

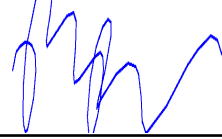
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/17/2026**. 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: RYAN DEVINCENZI
GENERAL MANAGER

Signed On: March 03, 2026