

# 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 FA0230889 - GARRET STATION. THE		Site Address 14101 S WINCHESTER BL, LOS GATOS, CA 95030		Inspection Date 10/14/2024	
Program PR0331001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 15:10 - 16:45
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By URI LESCHAUER	FSC Cullen Broman 03/21/2028	

Placard Color & Score
<b>GREEN</b>
<b>91</b>

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						S
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				N
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		X
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
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		X
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

No major violations were observed during this inspection.

### 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: 1. Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing/sanitizing at the time of inspection.**

**[CA]: Adjust/assess/repair dish machine. Dish machine shall be able to provide 50 ppm of Chlorine during ware-washing/sanitizing. Discontinue use of dish machine until it is able to provide 50 ppm of Chlorine sanitizer.**

**[SA]: Facility has 3 compartment sink and available Chlorine and Quat Ammonium. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Manager called Auto Chlor during inspection.**

**2. Accumulation of pink and brown grime on the interior surface of the ice machine. No direct contamination observed.**

**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.**

**3. Washed and wet plastic buckets stacked on top of each other.**

**[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: 1. Chlorine test strips expired (07/2024).**

**[CA]: Provide appropriate Chlorine test strips.**

**2. Missing Quat Ammonium testing methods.**

**[CA]: Provide testing method (ie. test strips) for Quat Ammonium sanitizer.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Unapproved disposable plastic containers without handles used as scoops for food.**

**[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Solution in sanitizer bucket at cook line measured at 0 ppm of Quat Ammonium sanitizer.**

**[CA]: Sanitizer solution in sanitizer buckets shall provide at least 100 PPM of Chlorine sanitizer or 200 PPM of Quat Ammonium sanitizer.**

**[COS]: Manager replaced sanitizer bucket solution with 200 PPM of Quat Ammonium sanitizer.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	3 comp sink	127.00 Fahrenheit	
ambient temp	under counter fridge at bar 2	40.00 Fahrenheit	
ranch, marinara sauce, sausage	prep line cooler	40.00 Fahrenheit	40F - 41F
water	prep sink	120.00 Fahrenheit	
chili	warmer	151.00 Fahrenheit	
water	hand sink near cook line	100.00 Fahrenheit	
ambient temp	under counter fridge at bar 1	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	0.00 PPM	
chicken nuggets, raw chicken	walk in cooler double door	39.00 Fahrenheit	
turkey deli	drawer cooler	41.00 Fahrenheit	
water	3 comp sink at bar	123.00 Fahrenheit	
ambient temp	triple door fridge at bar	40.00 Fahrenheit	
chicken wings	final cooking temp from deep fryer	192.00 Fahrenheit	
chicken, raw burger patty	prep line cooler 2	40.00 Fahrenheit	40F - 41F

## 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 **10/28/2024**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Uri Leschauer  
Manager

**Signed On:** October 14, 2024