

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 FA0201973 - SHEPHERD & SIMS		Site Address 15970 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 07/28/2026		Placard Color & Score GREEN 76		
Program PR0306285 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TRADESMEN LP		Inspection Time 15:00 - 16:55			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DENISE/DANIEL				FSC Daniel Hall 07/20/2031

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						

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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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:

1. MAJOR. Multiple Potentially Hazardous Foods in the 6 drawer prep cooler and 2 door prep cooler (salad station) were measured above 50 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Person in charge voluntarily discarded to PHFs.

2. Multiple Potentially Hazardous Foods in the 2 door prep cooler (raw station) were measured at 45 degrees Fahrenheit.

[Corrective Action] Maintain PHFs at or below 41 degrees Fahrenheit.

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:

Mold like substance observed inside the ice machine near the ice chute and inner lid.

[Corrective Action] Thoroughly clean and sanitize affected areas.

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

Inspector Observations:

Hot water knob does not work at one of the handwashing sinks in the back kitchen area.

[Corrective Action] Repair hot water knob.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

At the bar, quaternary ammonium sanitizer in the 3 compartment sink was measured at 400 ppm.

[Corrective Action] Maintain quaternary ammonium sanitizer at 200 ppm.

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:

1. Multiple Potentially Hazardous Foods in the 6 door prep cooler and 2 door prep coolers were measured above 41 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration units are able to maintain proper cold holding temperature.

2. Rubber seal on the top left drawer of the 6 drawer prep cooler was observed dangling.

[Corrective Action] Ensure rubber seal is properly installed.

3. Observed water leaking from the left ice machine.

[Corrective Action] Repair to stop the leak.

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:

Carbon dioxide tanks near the kegs walk-in cooler were observed not secured to a rigid structure.

[Corrective Action] Secure the pressurized cylinders to a rigid structure.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

Observed flickering light at the back cookline.

[Corrective Action] Ensure lights are working properly.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Damaged of missing cove base observed by the back door and warewashing area.

[Corrective Action] Maintain wall in good condition.

2. Missing portion of the "penny floor tile" by the coffee station.

[Corrective Action] Maintain floors in good condition.

3. Observed a split in the flooring at the cookline.

[Corrective Action] Maintain floors in good condition.

4. Grime accumulation on the floor under the ice machines.

[Corrective Action] Maintain floors clean.

5. Dust accumulation on the ceiling and evaporators in the walk-in cooler.

[Corrective Action] Maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher machine	50.00 PPM	
ambient air	1 door 2 drawers cooler	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
clams, mussel, beef, cheese	6 drawer prep cooler - left	54.00 Fahrenheit	
milk	2 door undercounter cooler	40.00 Fahrenheit	
hot water	3 compartment sink	134.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	bar
hot water	handwash sink	100.00 Fahrenheit	
fish, lemons, oysters	2 door prep cooler	45.00 Fahrenheit	raw station
oysters, shrimp, octopus, beef	walk-in cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	bar
hardboiled eggs, cooked potatoes	2 door prep cooler	56.00 Fahrenheit	salad station
ambient air	6 drawer prep cooler - right	39.00 Fahrenheit	
beef	4 drawer cooler	35.00 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 **8/11/2026**. 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.

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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: Deniz
Manager

Signed On: July 28, 2026