

**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 FA0201880 - HERITAGE PUB AND CHOP HOUSE		Site Address 15 1/2 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 09/18/2025
Program PR0306776 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name UNICORN FOOD AND BEVEF	Inspection Time 12:45 - 13:30
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By KRISTI	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: LACK SOAP AND PAPER TOWEL DISPENSER FOR THE BAR AREA.**

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

**Inspector Observations: HOT RUNNING WATER FOR JANITORIAL SINK WAS MEASURED 110 F.**

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: LACK TEST STRIPS FOR CHLORINE AND QUATERNARY AMMONIA SANITIZER.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: LACK PROBE THERMOMETER FOR KITCHEN.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: LACK MOP RACK FOR THE JANITORIAL ROOM.**

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

**Inspector Observations: OPEN CEILING PANEL ABOVE THE ICE MACHINE AND INSIDE THE OFFICE.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
HOT WATER	3-COMP KITCHEN	120.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN	100.00 Fahrenheit	
HOT WATER	3-COMP BAR	120.00 Fahrenheit	
CHLORINE DISHWASHER	DISHWASHER KITCHEN	50.00 PPM	
WATER	FOOD PREP COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
WATER	WALK IN COOLER	40.00 Fahrenheit	
QA SANITIZER	DISHWASHER BAR	200.00 PPM	
HOT WATER	JANITORIAL SINK	110.00 Fahrenheit	

**Overall Comments:**

**PROVIDE THE FOLLOWING BEFORE OPENING:**

- 1. PROBE THERMOMETER IN THE KITCHEN AREA**
- 2. SANITIZER TEST STRIPS FOR ACCURATE SANITIZER READING.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0201880 - HERITAGE PUB AND CHOP HOUSE	<b>Site Address</b> 15 1/2 N SANTA CRUZ AV, LOS GATOS, CA 95030	<b>Inspection Date</b> 09/18/2025
<b>Program</b> PR0306776 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> UNICORN FOOD AND BEVERAGES VENTURES	<b>Inspection Time</b> 12:45 - 13:30

3. SOAP AND PAPER TOWEL DISPENSER FOR THE BAR AREA.
4. RACK FOR HANGING MOPS.
5. HOT RUNNING WATER SHALL BE MEASURED 120 F AT THE MOP SINK.
6. CLOSE CEILING PANELS AND OTHER OPEN HOLES AT THE FACILITY.

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** Heritage Pub and Chop House  
**NEW OWNER:** Unicorn Food and Beverage Ventures LLC

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 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: 10/01/2025 - 09/30/2026 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.*

*\*Structural Review inspection conducted on 09/18/2025*

*\*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 10/2/2025. 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:** YVONNE KHANANIS  
MANAGER  
**Signed On:** September 18, 2025