

# 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

<b>Facility</b> FA0301705 - TELEFERIC BARCELONA LG LLC		<b>Site Address</b> 50 UNIVERSITY AV 270, LOS GATOS, CA 95032		<b>Inspection Date</b> 11/09/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0443144 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> TELEFERIC BARCELONA LG		<b>Inspection Time</b> 14:55 - 17:30			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> OSCAR MARTINEZ				<b>FSC</b> OSCAR MARTINEZ 01/22/2026

  

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				N
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		
K30	Food storage: food storage containers identified	X	
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		X
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:** *At the front counter cookline, on the counter-top, measured cooked potatoes and cooked cauliflower at 75F. Per operator, cooked potatoes and cooked cauliflower was prepared 3 hours 45 minutes prior. In the same area, at the 2 door prep unit, measured container of cooked octopus at 52F and container of cooked cauliflower and mushroom at 56F. Containers were double stacked at the prep top of the 2 door prep unit. Per operator, octopus and cauliflower was prepared 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Cooked potatoes and cooked cauliflower for another 15 minutes, for a total of 4 hours from when removed from temperature control and then discarded. Cooked octopus and cooked cauliflower and mushroom was moved to nearby refrigeration to facilitate proper holding temperatures.*

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the interior kitchen/prep area, in the 2 door prep unit, measured fried potato balls at 56F. Per operator, fried potato balls was prepared 3 hours prior. In the same area, in the 2 drawer undercounter refrigerator, measured a covered container of beef pastries at 65F. Per operator, beef pastries was prepared an hour prior. In the hallway to the walk-in refrigerator, measured a rack of empanadas, ham dough, and fried potatoes stored at 65F. Per operator, empanadas and ham dough prepared 2 hours prior, and fried potatoes prepared 4 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice, using an ice bath, separated into smaller portions, using shallow containers, using ice paddles, and/or with rapid cooling technology. [SA] Operator moved potato balls to nearby refrigeration, and all other food items to the walk-in freezer to facilitate proper cooling.*

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

**Inspector Observations:** *In the dry storage area, observed an open bag of rice and other spices. [CA] Ensure all containers of dry bulk food and open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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:** *Observed back door was propped open. [CA] Ensure back door is kept closed to prevent an entrance for vermin.*

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

**Inspector Observations:** *Observed flooring in the kitchen areas is warping/peeling from the base. [CA] Ensure flooring is properly repaired. Flooring shall be smooth, durable, and easily cleanable.*

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
cooked cauliflower	counter-top	75.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
cooked octopus	2 door prep unit	52.00 Fahrenheit	
jambon	2 door reach in refrigerator	38.00 Fahrenheit	
beef pastries	2 drawer undercounter refrigerator	65.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cheese	2 door reach in refrigerator	37.00 Fahrenheit	
diced tomatoes	2 door prep unit	41.00 Fahrenheit	
empanadas	cooling rack	65.00 Fahrenheit	
oysters	2 door reach in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
gaucamole	2 door prep unit	41.00 Fahrenheit	
diced tomatoes	walk-in refrigerator	38.00 Fahrenheit	
cooked cauliflower and mushroom	2 door prep unit	56.00 Fahrenheit	
oysters	2 door prep unit	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (warewash)	50.00 PPM	
potato balls	2 door prep unit	56.00 Fahrenheit	
cooked potatoes	cooling rack	65.00 Fahrenheit	
gaucamole	walk-in refrigerator	38.00 Fahrenheit	
cooked potaoes	counter-top	75.00 Fahrenheit	
ham dough	cooling rack	65.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 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 **11/23/2023**. 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: OSCAR MARTINEZ  
CULINARY DIRECTOR  
Signed On: November 09, 2023