

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 FA0202006 - THE CATS RESTAURANT		Site Address 17533 SANTA CRUZ HY, LOS GATOS, CA 95033		Inspection Date 02/03/2026	
Program PR0301063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHEF CENTURY INC		Inspection Time 10:55 - 12:25
Inspected By FRANK LEONG	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By RICHARD TAM		FSC Not Available	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: At the bar, observed a fruit fly in a single bottle of alcohol.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Keep bottles of alcohol sealed/covered to prevent access for vermin.

[COS] Bottle of alcohol was VC&D due to contamination/adulteration.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager's certificate and food handler cards were unavailable upon request.

[CA] Ensure at least one food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards.

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

Inspector Observations: At the 3 compartment sink/handwash station for the bar, observed a lack of hand soap. Facility was closed and not in operation during time of inspection.

[CA] Ensure hand soap and paper towels are provided at the handwash station to allow for proper handwashing.

[COS] Operator placed hand soap at the 3 compartment sink/handwash station.

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, 114125(b), 114141

Inspector Observations: In the ice machine, observed mold-like growth on the internal side panels.

[CA] Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

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

Inspector Observations: At the upstairs storage area, observed a single dry rodent dropping on top of a packaged of panko breadcrumbs. In the kitchen area, on the counter-top between a covered container of seasonings and a counter-top steam table, observed a single dry rodent dropping.

[CA] Ensure facility is kept free of rodent activity. Clean and sanitize all areas with activity. Seal all cracks, crevices, holes, and gaps to prevent possible entrance for and harborage for vermin. Contact pest control to provide service as necessary.

In the kitchen area, and in the entertainment storage room, observed multiple flies.

[CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.

OFFICIAL INSPECTION REPORT

Facility FA0202006 - THE CATS RESTAURANT	Site Address 17533 SANTA CRUZ HY, LOS GATOS, CA 95033	Inspection Date 02/03/2026
Program PR0301063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHEF CENTURY INC	Inspection Time 10:55 - 12:25

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: *In the kitchen area, at the dry storage racks, observed a large open hole for a soda dispensing line. In the storage room, observed open holes in the ceiling and sidewalls for ducts installed.*

[CA] Ensure all cracks, crevices, gaps, and holes are sealed to prevent an entrance for and harborage of vermin.

Education

K07S - Proper hot and cold holding temperatures

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
ranch dressing	2 door prep unit	41.00 Fahrenheit	
cooked beans	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
orange juice	undercounter refrigerator	41.00 Fahrenheit	
mayonnaise	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 2/17/2026. 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: RICHARD TAM
OWNER
Signed On: February 03, 2026