

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 06/13/2025		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0331001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 13:25 - 15:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By URI LESCHAUER				FSC Cullen Broman 03/21/2028

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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				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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *At the cook line, employee with gloved hands handled raw beef and proceeded to continue preparing food without removing gloves and washing hands prior.*

[CA]: *Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.*

[COS]: *Specialist instructed staff to remove gloves and wash hands.*

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, 114125(b), 114141

Inspector Observations: **REPEAT VIOLATION**

1. Dish machine was not consistently dispensing 50 ppm of Chlorine sanitizer during separate repeated cycles. No active ware-washing at the time of measurement.

[CA]: *Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer when conducting mechanical ware-washing.*

[SA]: *Facility has an available 3 comp sink with 200 ppm of Quat sanitizer setup for manual ware-washing.*

2. Accumulation of pink and brown buildup 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 containers stacked on top of each other.

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

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

Inspector Observations: *Small flies observed at the ware-wash area.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

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

Inspector Observations: *Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses at the cook line.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Continuous water leak at the 3 comp sink's spout when hot water is turned on, resulting in staff needing to manually turn off hot water valve underneath 3 comp sink. Hot water of 120F available.*

[CA]: *Repair hot water valve and remove leak. Maintain plumbing in good repair.*

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: *Personal unsecured water bottle stored on prep table at cook line. No direct contamination.*

[CA]: *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
raw beef	prep line cooler 2	39.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
ham	prep line cooler 1	40.00 Fahrenheit	
cut tomatoes	prep line cooler 2	41.00 Fahrenheit	
cut tomatoes	prep line cooler 3	40.00 Fahrenheit	
deli meat	walk in cooler	40.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
Quat sanitizer	mop sink	200.00 PPM	
chicken	walk in cooler reach in	41.00 Fahrenheit	
spicy pork	prep line cooler 1	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	

Overall Comments:

Joint inspection by Princess Lagana and Jennie Penaloza.

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 **6/27/2025**. 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: URI LESCHAUER
Manager
Signed On: June 13, 2025