

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 FA0202165 - WINE CELLAR		Site Address 50 UNIVERSITY AV, LOS GATOS, CA 95030		Inspection Date 01/23/2026	
Program PR0301315 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAUCK, JULIE		Inspection Time 12:10 - 14:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By LARRY HAUCK	FSC Not Available		

Placard Color & Score
GREEN
75

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	X			N
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		
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		
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: *In the kitchen area, at the left most 4 drawer prep unit, measured cooked broccoli, cooked cauliflower, cheese, and hard boiled eggs between 52F and 55F. Per operator, cooked broccoli, cooked cauliflower, cheese, and hard boiled eggs stored from 11:30am.*

To the right side of the cookline, at the counter-top steam table, measured cooked chili sauce/salsa at 127F. Per operator, chili sauce/salsa stored from 1.5 hours prior. Across from the cookline, at the counter-top steam table, measured cooked chicken at 115F. Per operator, chicken was cooked about an hour prior.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator placed potentially hazardous foods in the 4 drawer prep unit into in an ice bath to facilitate proper holding temperatures. Operator reheated chili sauce/salsa to 165F at the stove-top. Operator to served cooked chicken within 3 hours for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable for review.*

[CA] *Ensure a valid food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards, with copies maintained on-site for review.*

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

Inspector Observations: *At the bar area, observed handwash sink at the left end was turned off. Per operator, handwash sink is turned off due to a constant leak at the faucet for cold water. Per operator, they are using the dump sink at times to wash hands. Hand soap was available at the dump sink, and paper towels stored at the non-functioning handwash station.*

[CA] *Ensure handwash station is properly functioning at all times to allow for proper handwashing. Hand soap and paper towels shall be stored in the immediate vicinity of the handwash station in their respective dispensers.*

[SA] *Operator to use the dump sink for handwashing until the handwash sink can be repaired. Paper towels were placed in front of the dump sink for use for proper handwashing.*

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

Inspector Observations: *In the kitchen area, measured a large container of cooked rice cooling at 170F. Per operator, cooked rice was prepared 30 minutes prior.*

[CA] *Ensure cooked food is allowed to cool to 135F outside of refrigeration, separated into smaller portions, and placed in an ice bath to facilitate proper cooling. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours.*

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

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Inspector Observations: *At the bar area, observed a large amount of accumulation in the reservoir for holding the soda guns. Observed accumulation in the dispensing nozzles of the soda guns.*

[CA] Ensure utensils and equipment are frequently cleaned and sanitized to prevent possible contamination of food.

In warewash area, measured chlorine sanitizer at 10 PPM in the warewash machine.

[CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment. Contact Auto-chlor to maintenance warewash machine.

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

Inspector Observations: *In the top left corner of the entrance into the warewashing area, observed cockroach droppings and accumulation. No live activity or dead bodies observed.*

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

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

Inspector Observations: *Observed worn ceiling the entrance into the warewash area, and above the entrance of the walk-in refrigerator. On the right side of the dishwashing area, below the counter-top, observed a large gap from broken FRP paneling that is exposing the interior wall. Above the warewash area, observed a hole cutout on a beam on the ceiling, and worn paint in the area.*

Observed debris accumulation on walls and ceilings in the warewash area, and accumulation on floors around the employee service station.

[CA] Ensure facility floors, walls, and ceilings are frequently cleaned and maintained. Seal all cracks, crevices, gaps, and holes to prevent possible harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
cut tomatoes	4 drawer prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tuna tartare	4 drawer prep unit	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	10.00 PPM	
cooked shrimp	4 drawer prep unit	39.00 Fahrenheit	
chili sauce/salsa	steam table	127.00 Fahrenheit	
cooked broccoli, cooked cauliflower, cheese, and hard boiled eggs	4 drawer prep unit	55.00 Fahrenheit	Measured between 52F and 55F.
mashed potatoes	steam table	155.00 Fahrenheit	
hot water	handwash sink	100.00 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 **2/6/2026**. 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: LARRY HAUCK
OWNER

Signed On: January 23, 2026