# **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

K46 No unapproved private home/living/sleeping quarters K47 Signs posted; last inspection report available



OFFICIAL INSPECTION REPORT							
Faci FA	ility Site Address .0202164 - LOS GATOS LODGE-50 50 LOS GATOS-SARATOGA RD, LOS GATO	ARATOGA RD, LOS GATOS, CA 95		te	Placard Color & Score		
Prog	gram  R0301071 - DEMO/SMPL/LTD FOOD INCDTL FOOD SALES (ANNUAL) - FP76  Owner Name NERHAN, KEET	Inspection Time 12:30 - 13:45		REEN			
_	pected By Inspection Type Consent By FSC Not A	/ailable	12.00 10.		Ç	<b>)</b> 1	
CF	RISTINA RODRIGUEZ ROUTINE INSPECTION CECILIO REYES			_			
F	RISK FACTORS AND INTERVENTIONS	IN	OUT Major Mino	cos/s/	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification		Х				
	Communicable disease; reporting/restriction/exclusion	Х					
	No discharge from eyes, nose, mouth	Х					
	Proper eating, tasting, drinking, tobacco use	Х					
K05	Hands clean, properly washed; gloves used properly	Х					
K06	Adequate handwash facilities supplied, accessible	Х					
	Proper hot and cold holding temperatures	Х					
K08	Time as a public health control; procedures & records	1				Х	
K09	Proper cooling methods				Х		
	Proper cooking time & temperatures	-			Х		
K11	Proper reheating procedures for hot holding				Х		
K12	Returned and reservice of food	-			Х		
K13	Food in good condition, safe, unadulterated	Х					
	Food contact surfaces clean, sanitized	Х					
K15	Food obtained from approved source	Х					
K16	Compliance with shell stock tags, condition, display					Х	
K17	Compliance with Gulf Oyster Regulations					Х	
	Compliance with variance/ROP/HACCP Plan	1				Х	
	Consumer advisory for raw or undercooked foods					Х	
	Licensed health care facilities/schools: prohibited foods not being offered	-				Х	
_	Hot and cold water available	Х					
K22	Sewage and wastewater properly disposed	Х					
K23	No rodents, insects, birds, or animals	Х					
	GOOD RETAIL PRACTICES		<u> </u>			OUT	cos
	Person in charge present and performing duties					00.	-
	Proper personal cleanliness and hair restraints						
	Approved thawing methods used; frozen food						
K27	Food separated and protected						
	Fruits and vegetables washed						
	Toxic substances properly identified, stored, used						
	Food storage: food storage containers identified						
	Consumer self service does prevent contamination						
K32	Food properly labeled and honestly presented						
	Nonfood contact surfaces clean						
K34	Warewash facilities: installed/maintained; test strips					Χ	
K35	Warewash facilities: installed/maintained; test strips Equipment, utensils: Approved, in good repair, adequate capacity					Х	
K36	Equipment, utensils, linens: Proper storage and use						
	Vending machines						
	Adequate ventilation/lighting; designated areas, use					Х	
K39	Thermometers provided, accurate						
K40	Wiping cloths: properly used, stored						
K41	Wiping cloths: properly used, stored Plumbing approved, installed, in good repair; proper backflow devices						
K42	Garbage & refuse properly disposed; facilities maintained						
K43	Garbage & refuse properly disposed; facilities maintained  Toilet facilities: properly constructed, supplied, cleaned						
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing						
	Floor, walls, ceilings: built,maintained, clean						

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R202 DAYAZ6CMP Ver. 2.39.7

## OFFICIAL INSPECTION REPORT

Facility FA0202164 - LOS GATOS LODGE-50	Site Address 50 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95032			Inspection Date 08/22/2023	
Program PR0301071 - DEMO/SMPL/LTD FOOD INCDTL FOOD SALES (ANN		Owner Name NERHAN, KEET		Inspection Time 12:30 - 13:45	
Plan review					
Permits available					
K58 Placard properly displayed/posted					

#### **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

#### **Minor Violations**

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

Inspector Observations: At this time no employee has a current food safety certificate. [CA] At least one employee must have the food safety certificate.

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: Observed the warewashing machine to give 0ppm chlorine. [CA] The dish machine must be at 50ppm chlorine.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed black mildew like substance in the dish sink. [CA] Clean and sanitize the sinks.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed the back coffee room to have very dim lighting. [CA] Replace the out light bulbs in the room.

#### **Performance-Based Inspection Questions**

N/A

### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement Comments
chlorine	dish machine	0.00 PPM
cheese	prep unit	40.00 Fahrenheit
milk	refrigerator	40.00 Fahrenheit
water	dish sink	120.00 Fahrenheit
breakfast sandwich	front 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 <u>9/5/2023</u>. 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.

# **OFFICIAL INSPECTION REPORT**

Facility S	ite Address	Inspection Date
FA0202164 - LOS GATOS LODGE-50	50 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95032	08/22/2023
Program	Owner Name	Inspection Time
PR0301071 - DEMO/SMPL/LTD FOOD INCDTL FOOD SALES (ANNUA	AL) - FP76 NERHAN, KEET	12:30 - 13:45

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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:

Signed On: August 22, 2023