

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 FA0202081 - THE CLUB @ LOS GATOS - CAFE		Site Address 285 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 02/09/2026		Placard Color & Score GREEN 83		
Program PR0302736 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THE CLUB AT LOS GATOS, LI		Inspection Time 15:40 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By BARBIE DANIELSKI				FSC Not Available

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			
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				
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		
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, in the insert top of the 2 door prep unit, measured egg bites at 50F and containers of salsa at 46F. Per operator, egg bites and salsa stored for an unknown period of time. Packages of egg bites and salsa containers were stored above the fill line for the insert container.

[CA] Potentially hazardous foods shall be held cold at 41F and below to prevent bacterial growth. Discontinue storage above the fill line in insert containers to facilitate proper holding temperatures.

[COS] Egg bites and containers of salsa were VC&D due to time and temperature abuse.

Minor Violations

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

Inspector Observations: Food safety manager's certificate and food handler cards unavailable for review.

[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: Handwash sink at the front counter was not fully accessible due to oven placement/storage. Handwash station in the prep area was accessible and stocked with hand soap and paper towels.

[CA] Ensure handwash station is accessible at all times and stocked with hand soap and paper towels to allow for proper handwashing.

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

Inspector Observations: At the 3 compartment sink, measured quaternary ammonium sanitizer from dispenser at 100 PPM.

[CA] Ensure quaternary ammonium sanitizer is provided at 200 PPM for manual warewashing to allow for proper cleaning and sanitizing of utensils and equipment. Contact for maintenance of the sanitizer dispenser.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hard boiled eggs	2 door prep unit (prep top)	41.00 Fahrenheit	
salsa	2 door prep unit (prep top)	46.00 Fahrenheit	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
cream cheese	2 door prep unit (prep top)	41.00 Fahrenheit	
pesto	reach in refrigerator	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	
oat milk	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	reach in refrigerator	41.00 Fahrenheit	
egg bites	2 door prep unit (undercounter)	40.00 Fahrenheit	
egg bites	2 door prep unit (prep top)	50.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

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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 2/23/2026. 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: JOSE RUIZ
FACILITIES MANAGER
Signed On: February 09, 2026