

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 FA0212948 - GOGA RESTAURANT		Site Address 14443 BIG BASIN WY C/D, SARATOGA, CA 95070		Inspection Date 01/28/2026		Placard Color & Score GREEN 92		
Program PR0304736 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GOGA RESTAURANTS INC		Inspection Time 16:00 - 17:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By BRAD TURLEY				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						
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety manager's certificate was unavailable upon request.

[CA] Ensure a food safety manager's certificate is obtained and available for review.

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 warewash machine, measured a lack of chlorine sanitizer. Noted warewash machine connected to a container of chlorine, but was not pulling through the dispensing line. Warewash machine was not in use.

[CA] Ensure warewash machine is repaired and able to provide chlorine sanitizer at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

[SA] Operator to use warewash machine for only cleaning portion and to sanitize in the sanitizing compartment of the 3 compartment sink using quaternary ammonium sanitizer. Measured quaternary ammonium sanitizer from the dispensing line at the 3 compartment sink at 200 PPM.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the dry storage room, observed open bags of flour and panko stored on the floor.

[CA] Ensure all open bags of dry food are stored in or transferred to food grade containers and covered with a fitted lid. All food shall be stored at least 6" off the floor on approved shelving.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
cheese	drawer prep unit	41.00 Fahrenheit	
shredded cheese	2 drawer undercounter refrigerator (right side of cookline)	40.00 Fahrenheit	
raw beef	2 drawer undercounter refrigerator (left side of cookline)	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tomato sauce	drawer prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
ham	2 drawer undercounter refrigerator (right side of cookline)	40.00 Fahrenheit	
scallops	2 drawer undercounter refrigerator (left side of cookline)	40.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
oat milk	2 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
cooked beef	2 drawer undercounter refrigerator (left side of cookline)	40.00 Fahrenheit	
demi-glaze	counter-top steam table	41.00 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 **2/11/2026**. 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: BRAD TURLEY
OWNER
Signed On: January 28, 2026