

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 FA0201995 - HERCULES DRAFT HOUSE & CANTINA		Site Address 165 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95032	Inspection Date 08/06/2025
Program PR0303537 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HERCULES RESTAURANT G	Inspection Time 13:00 - 14:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEX BLANCO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and improper cooling.

The following MAJOR violation was corrected:

K09M - Improper cooling

- Observed cooked rice and pozole cooling in an ice bath at the 2 compartment sink and the prep counter-top.*
- Discussed with operator to have timers to help with reminders for employees of continuing the cooling process.*

The following MAJOR violation was not corrected:

K07M - Improper holding temperatures

- In the 2 drawer, single door prep unit, on the prep top, measured red salsa, green salsa, and roasted salsa between 50F and 52F. Per operator, red salsa, green salsa, and roasted salsa stored from 11:00am. Operator to serve salsa by 3:00pm and discard, for a total of 4 hours from when removed from temperature control.*
- In the single door prep unit, on the prep top, measured shredded cheese at 49F. Per operator, shredded cheese stored from 11:00am. Observed hinge on the door for the prep unit is detached/broken and creating a crevice for cold air to escape. Operator placed container of shredded cheese in an ice bath to facilitate proper holding temperatures.*
- Continue to maintain refrigeration and cold holding temperatures at 41F and below to prevent bacterial growth.*

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 **8/20/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0201995 - HERCULES DRAFT HOUSE & CANTINA	Site Address 165 LOS GATOS-SARATOGA RD, LOS GATOS, CA 95030	Inspection Date 08/06/2025
Program PR0303537 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERCULES RESTAURANT GROUP LLC	Inspection Time 13:00 - 14:00

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: ALEX BLANCO
ASSISTANT MANAGER

Signed On: August 06, 2025