

# 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 FA0230889 - GARRET STATION. THE		Site Address 14101 S WINCHESTER BL, LOS GATOS, CA 95030		Inspection Date 04/27/2026	
Program PR0331001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 11:40 - 13:05
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By URI	FSC Uri Leschauer 10//24/2029	

Placard Color & Score
<b>GREEN</b>
<b>90</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: \*REPEAT VIOLATION\***

**Employee with gloved hands handled raw beef patty, removed gloves, and donned on new gloves without hand washing prior.**

**[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.**

**[COS]: Staff washed hands at hand sink.**

**note: A FOOD FACILITY may incorporate an alternate glove use procedure in which double gloves are worn to handle raw animal proteins. The loosefitting outer glove shall be removed in a manner to prevent crosscontamination of the tight-fitting inner glove before the inner glove is used as a barrier to bare hand contact with READY-TO-EAT FOOD.**

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: \*REPEAT VIOLATION\* Washed and wet containers above 3 comp sink stacked on top of each other.**

**[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.**

**Accumulation of dried food residue on and around the blade of table mounted can opener.**

**[CA]: Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues.**

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

**Inspector Observations: Container of pizza sauce stored directly on the floor. No direct contamination observed.**

**[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: \*REPEAT VIOLATION\***

**Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses at the cook line.**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.**

**Sanitizer solution at bar quat sanitizer measured at 0 ppm**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken	prep line cooler 2	41.00 Fahrenheit	
burger patty	flat top grill	189.00 Fahrenheit	final cooking temp
pepperoni	prep line cooler 1	38.00 Fahrenheit	
pizza sauce	walk in cooler	40.00 Fahrenheit	
raw beef	prep line cooler 1	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	bar cooler 1	45.00 Fahrenheit	no PHF
ambient temp	bar cooler 3	40.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	
pizza sauce	prep line cooler 1	40.00 Fahrenheit	
chili	warmer	59.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
chicken	walk in cooler reach in	41.00 Fahrenheit	
water	restroom hand sink womens	100.00 Fahrenheit	
cut tomatoes	prep line cooler 3	41.00 Fahrenheit	
cheese	prep line cooler 3	41.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
raw beef	prep line cooler 2	40.00 Fahrenheit	
ambient temp	bar cooler 2	47.00 Fahrenheit	no PHF

## 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 **5/11/2026**. 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




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**Received By:** Uri Leschauer  
Manager

**Signed On:** April 27, 2026