

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 FA0202190 - LOS GATOS MEATS & SMOKEHOUSE		Site Address 575 UNIVERSITY AV, LOS GATOS, CA 95030		Inspection Date 08/05/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 74 </div>		
Program PR0301324 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHIALA, JOHN		Inspection Time 10:50 - 12:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CAROL				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	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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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:

In the food preparation area, at the sandwich prep unit, multiple stacks of sliced cheeses were found out of temperature control. The cheeses measured between 49-56°F. Per staff the cheese had been out for approximately 10-15 minutes.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Facility placed some portions of the cheeses back into refrigeration for rapid cool down and marked the remaining cheeses for discard after 4 hours. Discussed TPHC with Carol, also discussed use of ice baths. TPHC guidelines provided at time of the inspection.

Minor Violations

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

Inspector Observations:

1. The Food Safety Certificate is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Food Handler Cards for staff are not available upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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:

In the back of house area, on the interior upper lip of the ice machine, a black mold-like substance was observed. No contamination of ice observed at this time.

[CA] Maintain the ice machine clean and in good repair.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

In the restroom near the back dining area the water was measured at a peak of 76°F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Several flies were observed within all areas of the facility. No direct contamination of food was observed at this time.

[CA] Maintain the facility free of all animals and vermin. Provide pest control as needed to control flies.

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

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Inspector Observations:

In the walk in cooler near the front entrance several boxes of food were found stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The restroom door near the back dining area is not self-closing.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

In the back of house area, at the door leading to the walk in cooler located outside, there is a hole in the wall for the railing that transports the carcasses from the walk in cooler into the facility.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sliced Cheese	Prep Cooler	50.00 Fahrenheit	
Beef Carcass	Walk in Cooler	39.00 Fahrenheit	
Rabbit	2 Door Freezer	8.00 Fahrenheit	
Smoked Duck	3 Door Cooler	34.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	39.00 Fahrenheit	
Patty	Walk in Freezer	2.00 Fahrenheit	
Tri Tip	Hot Hold	135.00 Fahrenheit	
Chicken Breast	3 Door Cooler	37.00 Fahrenheit	
Pork	Display Case Cooler	40.00 Fahrenheit	
Water	Hand Washing Sinks	100.00 Fahrenheit	
Pulled Pork	Hot Hold	155.00 Fahrenheit	
Sausage	Walk in Freezer	3.00 Fahrenheit	
Steak	Display Case Cooler	41.00 Fahrenheit	
Elk Sausage	2 Door Freezer	7.00 Fahrenheit	
Ham	Prep Cooler	38.00 Fahrenheit	
Beef	Walk in Freezer	2.00 Fahrenheit	
Water	Prep Sinks	140.00 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 **8/19/2024**. 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.

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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: Carol Coletti
Manager
Signed On: August 05, 2024