

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 FA0201951 - LOS GATOS CAFE UPTOWN		Site Address 15662 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 07/23/2026		Placard Color & Score GREEN 87		
Program PR0301449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BREAKFAST INC		Inspection Time 11:10 - 12:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ERIC				FSC Sheila Reno 03/01/2027

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201951 - LOS GATOS CAFE UPTOWN	Site Address 15662 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 07/23/2026
Program PR0301449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BREAKFAST INC	Inspection Time 11:10 - 12:50
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

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

Inspector Observations:

Observed rodent droppings on the floor in the back room by back door.

[Corrective Action] Thoroughly clean and sanitize areas of old rodent droppings.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust accumulation on the fan guard in the single door display cooler at the service area and on the fan guards in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lack chlorine test strips.

[Corrective Action] Provide chlorine test strips and monitor dishwasher daily.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Rubber seal on the left door of the 3 door prep cooler at the cookline observed not installed properly.

[Corrective Action] Re-install the rubber seal and ensure it is not dangling from the door.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Missing and damaged light cover observed in the baking prep area.

[Corrective Action] Install or replace with new light covers.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Observed exposed plywood at the back area.

[Corrective Action] Maintain floor in good condition.

2. Newly installed flooring from Flooring Inc. observed very slippery. Per PIC, plans have not been submitted to this department.

[Corrective Action] Ensure flooring is the right type for the business. Contact Plan Check Program at this department for approved flooring for restaurants.

3. Walls in many areas in the kitchen observed damaged, paint chipping and peeling.

[Corrective Action] Maintain walls in good condition.

4. Open floor sink next to the 3 door prep cooler observed easily to trip into.

[Corrective Action] Install a 3/4 grate into the floor sink.

5. Grease accumulation on the wall behind the cooking equipments at the cookline.

[Corrective Action] Thoroughly clean the wall and maintain clean.

OFFICIAL INSPECTION REPORT

Facility FA0201951 - LOS GATOS CAFE UPTOWN	Site Address 15662 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 07/23/2026
Program PR0301449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BREAKFAST INC	Inspection Time 11:10 - 12:50

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
half & half	2 door prep cooler	34.00 Fahrenheit	
hot water	handwash sink	112.00 Fahrenheit	
shrimps, ham	4 drawer cooler	41.00 Fahrenheit	
potatoes	speed rack	77.00 Fahrenheit	cooling
ham, sliced tomatoes	3 door prep cooler - left	41.00 Fahrenheit	
ham	2 door upright cooler	29.00 Fahrenheit	back area
hot water	2 compartment sink	137.00 Fahrenheit	
ambient air	2 door upright display cooler	41.00 Fahrenheit	
meats	walk-in cooler	44.00 Fahrenheit	lunch rush. opened a lot.
milk	single door upright display cooler	37.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
butter	2 sliding door upright display cooler	35.00 Fahrenheit	
cured beef, potato salad	3 door prep cooler - right	39.00 Fahrenheit	
beans	steam table	147.00 Fahrenheit	

Overall Comments:

Facility only have a two compartment sink, handwash sinks, and a dishwasher. If there are any major renovations in the kitchen or ownership change, the facility shall install a dedicated 3 compartment sink for warewashing.

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 **8/6/2026**. 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: Sheila
partner
Signed On: July 23, 2026