

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 FA0212968 - DARLA CAFE		Site Address 14572 BIG BASIN WY A, SARATOGA, CA 95070		Inspection Date 07/10/2025		Placard Color & Score GREEN 69		
Program PR0305073 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GLORY WEDNESDAY LLC		Inspection Time 10:10 - 13:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By PAPATSARA CAHIPONG				FSC Jose Ruiz 08/14/2029

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						
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
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	X	
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	X	
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:

Multiple PHF's measured in the range of 48F-58F in the insert top for the drawer prep unit. Per the staff, PHFs had been in the insert top since yesterday.

- Smoked salmon 55F
- Sliced tomato 58F
- cheese (cheddar, mozzarella, feta) 48F-51F
- jalapeno slaw 48F
- partially cooked bacon 53F
- raw shell eggs 63F

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

[COS] Staff VC&D the listed food. See VC&D report.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink in the kitchen area does not have a splash guard and is directly adjacent to a waffle maker and a mixer.

[CA] Handwash station shall be installed 24 inches away from food prep/warewashing areas, or have a 6 inch high metal splash guard.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the kitchen area, cooked potatoes observed to be cooling in a layer > 6 inches deep.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Potatoes were redistributed to smaller, shallow pans.

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

Inspector Observations:

1. Above the hand sink in the kitchen area, observed one cockroach carapace in the wooden knife holder.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

2. 5+ drain flies observed in the bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations:

In the auxiliary storage/walk-in area, observed the following:

- door to the auxiliary area left open, leading outside
- open bulk bags, including rice, spices, sugar, salt, etc.
- Non-prepackaged, uncovered (raw shell eggs, asparagus, etc.) and covered food (cooked rice, mozzarella cheese) in the walk-in
- Non-prepackaged food of various typings in the three non-commercial freezer units

[CA] Non-prepackaged food shall not be stored in auxiliary storage areas that require leaving the enclosed facility (i.e. transporting of food outside). Relocate food inside, and only store prepackaged, unopened food in auxiliary storage area so that it is not subject to contamination.

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:

1. In the walk-in within the auxiliary storage area, observed water on the floor, and large amounts of ice buildup on the bottom of the condenser unit. Condenser drain line did not have any visible output.

[CA] Clear ice buildup on the condensing unit and ensure that the unit is able to maintain food at or below 41F. A follow-up inspection will be conducted to verify that the unit capable of holding an ambient temperature of 41F or less.

2. In the dishwashing area, a block of wood is anchored to the wall and attaches to the rinse arm mechanism above the 3 compartment sink.

[CA] Paint and varnish wood surface.

3. In the auxiliary storage area, observed 3 non-commercial freezer units. Top surfaces of freezer unit covers observed to be chipped/scored.

[CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Surfaces shall be smooth and easily cleanable.

4. In the bar area, gasket lining on one of the under-counter reach-in units is peeling off of the door.

[CA] Repair and maintain.

5. The insert top for the drawer prep unit is incapable of keeping PHF at or below 41F.

[CA] Repair or replace unit so that is capable of keeping unit at or below 41F.

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

Inspector Observations:

Above the cook-line, ventilation hood screens observed to have large amounts of grease buildup.

[CA] Ventilation hood filters shall be maintained clean and in good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

In the outside garbage area: dumpster, recycling, and compost lids observed to be left open.

[CA] Lids shall remain closed to prevent the harborage of pests and/or vermin.

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

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Inspector Observations:

In both restrooms:

- Toilet paper observed to be maintained outside of dispenser
- Paper towels observed to be maintained outside of dispenser

[CA] Toilet paper and paper towels shall be maintained inside of dispensers to prevent contamination.

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:

1. Multiple doors observed to be left open, including door to auxiliary storage/walk-in area.

[CA] Keep doors closed to prevent the entrance of vermin.

2. Gap > 1/4 inch observed in the screen door at the back of the kitchen area.

[CA] Fill/fix gaps to prevent the intrusion of vermin.

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

Inspector Observations:

1. In the kitchen area, observed accumulation on the wall behind the cookline, and on the wall behind the 3 compartment sink.

[CA] Clean regularly and maintain.

2. Observed gaps/holes in several areas:

- under counter with the toaster on it in the kitchen area
- in the wall next to the coffee machine in the bar area

[CA] Repair walls and maintain to prevent potential vermin harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	wiping cloth bucket	200.00 PPM	
water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
water	3 compartment sink	120.00 Fahrenheit	
rice	rice cooker	165.00 Fahrenheit	
tofu	prep unit reach in (under)	34.00 Fahrenheit	
cut potatoes	prep unit reach in (under)	34.00 Fahrenheit	
gravy	cooktop hot holding unit	184.00 Fahrenheit	
orange juice	under-counter bar refrigeration unit	39.00 Fahrenheit	
hollandaise sauce	cooktop hot holding unit	160.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to ensure that the walk-in is capable of keeping food at or below 41F.

Joint inspection with M. Chin. Report written by M. Chin.

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 **7/24/2025**. 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.

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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: papatsara cahipong
owner

Signed On: July 10, 2025