

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 FA0256400 - WALGREENS #07326		Site Address 423 N SANTA CRUZ AV, LOS GATOS, CA 95030532C		Inspection Date 09/25/2026		Placard Color & Score GREEN 93		
Program PR0374610 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name WALGREENS CO		Inspection Time 13:30 - 15:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By NATHANIEL				FSC Exempt

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						S
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							
K14	Food contact surfaces clean, sanitized						X	
K15	Food obtained from approved source							
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				N

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		
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		X
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 FA0256400 - WALGREENS #07326	Site Address 423 N SANTA CRUZ AV, LOS GATOS, CA 950305320	Inspection Date 09/25/2026
Program PR0374610 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 13:30 - 15:30
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: Dry and old rodent droppings found in back corner of the storage room. Did not find any other evidence of rodent activity in other areas of the facility while conducting a thorough inspection. All food observed in good condition. Per PIC, facility receives pest control services from Sprogue twice a year. Pest control reports not provided at the time of inspection. [CA] Areas of the facility with rodent droppings shall be cleaned and sanitized. Maintain facility free of vermin at all times. Specialist recommends increasing pest control services.

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: garbage lid found open during the inspection. [CA] Garbage bin lid shall remain closed at all times to prevent access by vermin.

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

Inspector Observations: Ceiling at back storage area in poor repair.
[CA]: Maintain ceiling in good condition.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
suasages	reach-in cooler	39.00 Fahrenheit	
milk	reach-in cooler	41.00 Fahrenheit	
Oreo	reach-in freezer	0.00 Fahrenheit	
hot water	employee restroom	100.00 Fahrenheit	
pizza	reach-in freezer	6.00 Fahrenheit	
ben and jerrys ice cream	reach-in freezer	0.00 Fahrenheit	
half/half	reach-in cooler	39.00 Fahrenheit	
hot dogs	reach-in cooler	40.00 Fahrenheit	
lunchables	reach-in cooler	38.00 Fahrenheit	
eggs	reach-in cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Ivan A. Report written by Ivan A.

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 **10/9/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0256400 - WALGREENS #07326	Site Address 423 N SANTA CRUZ AV, LOS GATOS, CA 950305320	Inspection Date 09/25/2026
Program PR0374610 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 13:30 - 15:30

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: Nathaniel Orr
Assistant Store Manager

Signed On: September 25, 2026