

# 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 FA0201792 - VITALITY BOWLS #36		Site Address 13 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 06/23/2025	
Program PR0305130 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SV FOODS LLC		Inspection Time 09:35 - 11:35
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By NITA N	FSC VEERABHADRA GUNDU 03/11/2029	

Placard Color & Score
<b>RED</b>
<b>56</b>

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	X			S
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						
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		X			
K14 Food contact surfaces clean, sanitized			X	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	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	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	X	
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		
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:** *At the front counter, in the 2 door prep unit, measured potentially hazardous foods including sliced cheese, cooked chicken, cooked beef, hummus, roasted tomatoes, feta cheese, and hard boiled eggs between 43F and 48F. Measured ambient air temperature of 2 door prep unit between 45F and 51F. Per operator, potentially hazardous food items measured were stored in the 2 door prep unit from the previous day. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Ensure refrigeration is able to maintain potentially hazardous foods at proper holding temperatures. [SA] Sliced cheese, cooked chicken, cooked beef, hummus, roasted tomatoes, feta cheese, and hard boiled eggs were VC&D due to time and temperature abuse. \*See VC&D report.*

Follow-up By  
06/26/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *In the kitchen area, by the door to the back storage hall, observed rodent droppings in a box of salt. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator discarded box of salt.*

Follow-up By  
06/26/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *1. Rodent activity: In the dry storage room, observed a large accumulation of rodent droppings on the floor, on top of boxes, in boxes, and in containers/baskets where food items are stored. In the same area, observed what appears to be urine on boxes. In the kitchen area, by the door to the back storage hall, observed rodent droppings in containers with bagged food items, and rodent droppings in a box of salt. In the storage room next to the walk-in freezer, observed rodent droppings and what appears to be urine on the walls from the ceiling.*

**Cockroach activity:** *By the unused undercounter refrigerator, observed dead cockroaches on the floor. In the kitchen area, by the door to the back storage hall, observed dead cockroaches on the floor and in a basket with dry bagged food items.*

**Fruit fly activity:** *In the kitchen area, by the 3 compartment sink, observed multiple fruit flies in the area.*

2. Photographs of the dry storage room and back storage area were taken.
3. Supervisor Notified: Suzanne Lew.
4. The person in charge during inspection, has been informed that the facility must close immediately.

Follow-up By  
06/26/2025

**[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

**Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

### Minor Violations

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

**Inspector Observations:** *Food handler cards were unavailable for review. [CA] Ensure every employee that handles food obtains a food handler card within 2 weeks of hire date, and documentation is available on-site for review.*

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

**Inspector Observations:** *Observed paper towels stored in paper towel dispensers do not easily tear when dispensed. [CA] Ensure paper towels provided from the paper towel dispenser are able to tear to prevent hand contact and possible contamination of paper towels.*

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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: At the 3 compartment sink, observed sanitizer in the sanitizing compartment that appears to be quaternary ammonium sanitizer. Measured sanitizer from the dispenser using quaternary ammonium sanitizer test strip and was unable to gain a measurable reading. Sanitizer from the dispensing bag was not labeled as a sanitizer and did not have any chemical listed. [CA] Ensure all food contact surfaces are properly cleaned and sanitized using applicable sanitizer such as 100 PPM chlorine sanitizer or 200 PPM quaternary ammonium sanitizer. [SA] Observed chlorine was available in the facility.**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: In the walk-in refrigerator, observed a vacuum packaged bag of cooked chicken (prepackaged product). Per operator, cooked chicken was thawed from the previous day and stored in the walk-in refrigerator. [CA] Ensure all manufactured (ROP) reduced oxygen packaging is opened within 48 hours after thawing.**

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

**Inspector Observations: In the dry storage area, observed open packages of dry food stored. [CA] Ensure all open packages of dry food are transferred to food grade containers or stored in a food grade container and covered with a fitted lid.**

**In the walk-in refrigerator, observed food stored on the floor. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.**

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: By the front counter, measured ambient air temperature of the 2 door prep unit between 45F and 51F. [CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at proper holding temperatures.**

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 facility, observed an unused undercounter refrigerator and ice machine. In the converted bathroom to storage, observed multiple unused pieces of equipment stored. [CA] Ensure all unused equipment is removed from the facility to prevent clutter and possible harborage of vermin.**

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

**Inspector Observations: In the storage room next to the walk-in freezer, observed a gap/hole in the ceiling tile. [CA] Ensure ceilings are repaired to prevent possible entrance for vermin. Ceilings shall be smooth, durable, and easily cleanable.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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

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## Measured Observations

Item	Location	Measurement	Comments
soy milk	2 door prep unit (back prep)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sanitizer (unlabeled)	3 compartment sink	0.00 PPM	Using quaternary ammonium sanitizer test strip.
cooked chicken	walk-in refrigerator	41.00 Fahrenheit	
sliced cheese, cooked chicken, cooked beef, quinoa, hummus, roasted tomatoes, roasted potatoes, feta, and hard boiled eggs	2 door prep unit	48.00 Fahrenheit	Measured between 43F and 48F.
ambient air temperature	2 door prep unit	51.00 Fahrenheit	Measured between 45F and 51F.
ambient air temperature	undercounter refrigerator	41.00 Fahrenheit	
almond milk	2 door prep unit (back prep)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked quinoa	rice cooker	142.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	

## Overall Comments:

*Joint inspection with Joanne Tracey.*

## CLOSURE / PERMIT SUSPENSION NOTICE

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 7/7/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: NITA N  
EMPLOYEE  
Signed On: June 23, 2025