

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 FA0260083 - LULU'S ON MAIN STREET		Site Address 163 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 08/13/2026		Placard Color & Score GREEN 74		
Program PR0381164 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LULU'S ON MAIN STREET, IN		Inspection Time 10:30 - 12:20			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MARICRUZ				FSC Maricruz Velazquez 9/22/2027

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							
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		X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			
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	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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed dishwasher clean a scrub a dirty pot at the warewashing sink and subsequently put away clean container lids without an intermediate handwashing step.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The dishwasher was directed to properly wash hands between working with dirty dishes and putting away clean ones.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Measured salsas at the front service counter, overstacked in an ice bath, between 42F- 49F. The PIC noted the salsas were removed from the reach in cooler approximately 10 minutes prior.

[CA] Maintain potentially hazardous foods at or below 41F while cold holding.

[COS] The salsas were relocated to the operable reach in cooler below.

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

Inspector Observations:

Measured one small metal container of cooked pinto beans at 97F and one metal container of black beans at 88F in the reach in cooler at the main preparation line. The PIC stated the beans were cooked at the stove approximately 1 hour prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] The beans were relocated to an ice bath to rapidly cool.

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, 114125(b), 114141

Inspector Observations:

Measured the quaternary ammonia sanitizer concentration at the three compartment sink below 200 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] The sanitizer concentration was adjusted to 200 ppm quaternary ammonia.

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

Inspector Observations:

Observed two adult german cockroaches on a glue trap below the service counter. No other evidence of cockroach activity was observed at this time. The PIC stated that they receive pest control treatment on a monthly basis.

[CA] The premises of each food facility must be maintained free of vermin.

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer concentration at multiuse wiping cloth bucket measured below 200 ppm quaternary ammonia at the cooks line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:
Observed leak below preparation sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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:
Observed gaps/crevices around the door frame between the cooks line and warewashing area (cracks, stainless steel paneling lifting etc.).

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SALSA	TWO DOOR UPRIGHT COOLER	38.00 Fahrenheit	
BLACK BEANS	STEAM TABLE	144.00 Fahrenheit	
SALSA	TWO DOOR UPRIGHT COOLER	39.00 Fahrenheit	
REFRIED BEANS	STEAM TABLE	147.00 Fahrenheit	
CHEESE	DRAWER COOLER UNIT BELOW COOKS LINE	41.00 Fahrenheit	
WATER	RESTROOM HANDWASHING SINK	108.00 Fahrenheit	
CREAMA	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	
WATER	FRONT HANDWASHING SINK	100.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
WATER	THREE COMAPRTMENT SINK	122.00 Fahrenheit	
CHEESE	REACH IN COOLER	39.00 Fahrenheit	
BEANS	HOT HOLDING UNIT	174.00 Fahrenheit	
COOKED RICE	HOT HOLDING UNIT	172.00 Fahrenheit	
BEEF	DRAWER COOLER UNIT	38.00 Fahrenheit	
RAW CHICKEN	TWO DOOR UPRIGHT COOLER	39.00 Fahrenheit	
CARNE ASADA	STEAM TABLE	165.00 Fahrenheit	

Overall Comments:

A joint inspection was conducted on this date with J. Luces, REHS and N. Hak.

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 **8/27/2026**. 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.

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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: MARICRUZ VELAZQUEZ
MANAGER

Signed On: August 13, 2026