

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 FA0201953 - LOU'S COFFEE SHOP		Site Address 15691 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 08/07/2025		Placard Color & Score GREEN 70		
Program PR0301017 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TSABOUKOS, ANGELIKI		Inspection Time 09:50 - 11:55			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Maria Dulles 5/10/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
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	X	X
K30	Food storage: food storage containers identified	X	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	X
K40	Wiping cloths: properly used, stored	X	X
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		

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K48	Plan review		
K49	Permits available		X X
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: *The prep refrigerators are holding food 44 to 55 degrees F. [CA] The temperatures must be 41 degrees F and below. The owner discarded the potentially hazardous foods. Do not use the refrigerator for any PHF foods.*

The employees threw away the chorizo, potato salad, mayonnaise(no container to decide if this brand says refrigerate after opening or not), cheeses, beaten eggs liquid,

Be sure both refrigerators are holding food at no higher than 41 degrees F before reusing.

Minor Violations

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

Inspector Observations: *The chefs food handler card has expired. I[CA] Obtain a current food handler card.*

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

Inspector Observations: *There was not any soap in the dispenser. [CA] Keep the dispenser stocked with soap for proper handwashing.*

There is not a hand sink. [CA] A hand washing sink is needed. The dish sink may be used until a hand sink is installed. During inspection no employee preparing food was observed washing hands.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed the spray bottle of sanitizer to not be labeled. [CA] Label the spray bottles with the contents. [COS] The bottles were labeled.*

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

Inspector Observations: *Observed the bulk food bins to not be labeled. [CA] Label the bulk food bins with the contents. [COS] The bins were labeled.*

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: *Discontinue using milk crates as permanent shelving. [CA] Use approved type shelves such as dunnage racks.*

The shelves are lined with cardboard that has become soiled and deteriorated. [CA] Discard the soiled cardboard that is in the walk in on the shelves.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *The cutting boards are deteriorated with small plastic pieces falling off of them. [CA] Replace the boards with not deteriorated cutting boards.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There were not any thermometers in the refrigerators. [CA] Each unit must have a thermometer in it to monitor that it is holding food at 41 degrees F and below. [COS] The manager placed thermometers in the units.*

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

Inspector Observations: *The used wiping towels were not in sanitizer. [CA] The used wiping towels must be stored in sanitizer between each use. [COS] The sanitizer bucket was made and towels placed inside.*

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

Inspector Observations: *Observed the floor and piece of wood under the cook line equipment has accumulated food particles and mildew/mold. [CA] Thoroughly clean the floors under equipment at the cookline.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *The permit is expired. [CA] Renewal of the permit is required. [COS] The manager paid for the permit online during inspection.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chorizo	left unit	55.00 Fahrenheit	
egg mix	left prep unit	50.00 Fahrenheit	
meat	walk in	38.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
potato salad	left prep unit	54.00 Fahrenheit	
cheese	right prep unit	41.00 Fahrenheit	
chlorine	towel bucket	100.00 PPM	
liquid egg	left prep unit	55.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	

Overall Comments:

Went over how to make the payment to renew the permit online. The manager payed for the permit and received confirmation.

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 **8/21/2025**. 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.

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:

Signed On: August 07, 2025