



OFFICIAL INSPECTION REPORT

Facility FA0307183 - BOBA GUYS LOS GATOS		Site Address 50 UNIVERSITY AV D210, LOS GATOS, CA 95030	Inspection Date 04/07/2026
Program PR0450631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name BOBA GUYS LLC	Inspection Time 13:15 - 13:55
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By CHARLES LEE	

Placard Color & Score N/A N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: 2 door prep unit measured with ambient air temperature at 70F. [CA] Ensure 2 door prep unit is properly repaired and able to maintain potentially hazardous foods at 41F and below.

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 cracks and crevices around shelving and FRP wall brackets by the warewash area. In the area above the mop sink, observed missing ceiling panel and openings around conduits/piping.

[CA] Ensure all cracks, crevices, gaps, and holes are properly sealed to prevent access for and possible harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink (restroom)	100.00 Fahrenheit	
ambient air temperature	2 door reach in freezer	10.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	38.00 Fahrenheit	
ambient air temperature	freezer chest 2	8.00 Fahrenheit	
ambient air temperature	3 door undercounter refrigerator	6.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	2 door prep unit	70.00 Fahrenheit	
ambient air temperature	freezer chest 1	7.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink/dispenser	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: PALMETTO SUPERFOODS - LOS GATOS

NEW OWNER: SUPERFOODS GROUP LOS GATOS LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 04/07/2026***

****Permit condition: n/a***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **4/21/2026**. 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.

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: CHARLES LEE
OWNER
Signed On: April 07, 2026