

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 FA0250945 - PURPLE ONION CAFE		Site Address 26 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 11/27/2024	
Program PR0364196 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PURPLE ONION, INC.		Inspection Time 11:35 - 13:10
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ZACH ODAM	FSC ELIZABETH RIVAS 08/05/2028		

Placard Color & Score
GREEN
84

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						
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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 warewash machine, measured chlorine sanitizer at 0 PPM. [CA] Ensure all utensils and equipment are properly cleaned and sanitized with an applicable sanitizer such as chlorine at 50 PPM (in warewash machine), or chlorine sanitizer at 100 PPM (manual warewash), or quaternary ammonium sanitizer at 200 PPM (manual warewash). [COS] Operator replaced container of chlorine sanitizer for the warewash machine and remeasured at 50 PPM.*

Minor Violations

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

Inspector Observations: *At the front counter, at the 2 door sandwich prep unit, measured containers of cooked zucchini, caramelized onions, and roasted peppers at 49F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved containers of cooked zucchini, caramelized onions, and roasted peppers to undercounter refrigeration to facilitate proper holding temperatures.*

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

Inspector Observations: *In the back prep area, in the 2 door reach in refrigerator, measured two sealed containers of cooked chicken at 108F. Per operator, cooked chicken was prepared about 2 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; leaving shallow containers uncovered; separated into smaller portions; and/or using rapid cooling technology. [SA] Operator placed containers of cooked chicken in an ice bath; and moved into refrigeration to facilitate rapid cooling.*

At the front counter, in the 2 door sandwich prep unit, measured a container of scrambled eggs at 78F. Per operator, scrambled eggs was prepared about 2 hours prior. [SA] Operator placed container of scrambled eggs in an ice bath to facilitate rapid cooling.

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

Inspector Observations: *Observed accumulation of debris below and around the warewash machine. [CA] Ensure floors are frequently cleaned and maintained to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
yogurt	2 door reach in refrigerator	36.00 Fahrenheit	
chicken salad	2 door prep unit	41.00 Fahrenheit	
cooked chicken	2 door reach in refrigerator	108.00 Fahrenheit	
tomato soup	2 door undercounter refrigerator	36.00 Fahrenheit	
sliced cherry tomatoes	2 door prep unit	41.00 Fahrenheit	
cheese	2 door reach in refrigerator	38.00 Fahrenheit	
half and half	2 door undercounter refrigerator	38.00 Fahrenheit	
vegetable soup	2 door undercounter refrigerator	36.00 Fahrenheit	
milk	undercounter refrigerator	38.00 Fahrenheit	
vegetable soup	soup warmer	168.00 Fahrenheit	
scrambled eggs	2 door prep unit	78.00 Fahrenheit	
hot dog	hot dog steamer	142.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	wareawsh machine	0.00 PPM	remeasured at 50 PPM
feta cheese	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
heavy cream	2 door undercounter refrigerator	38.00 Fahrenheit	
sliced turkey	2 door prep unit	41.00 Fahrenheit	
tomato soup	soup warmer	170.00 Fahrenheit	
oatmilk	undercounter refrigerator	38.00 Fahrenheit	
sliced tomatoes	2 door reach in refrigerator	38.00 Fahrenheit	
containers of cooked zucchini, caramelized onions, roasted peppers	counter-top	49.00 Fahrenheit	

Overall Comments:

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 **12/11/2024**. 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: ZACH ODAM
SHIFT LEAD

Signed On: November 27, 2024