

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 FA0269571 - PURPLE ONION DELI		Site Address 14107 WINCHESTER BL R, LOS GATOS, CA 95032		Inspection Date 04/01/2026		Placard Color & Score YELLOW 70		
Program PR0401114 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PURPLE ONION, INC.		Inspection Time 11:00 - 12:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By THEODORA (TEDDY)				FSC Cosme Mis Martin 09/07/2029

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				N
K06	Adequate handwash facilities supplied, accessible	X						
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					N
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review		X
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: MAJOR:

1. Multiple opened dairy products and whipped cream in the 2 door under counter measured between 48F - 50F. PIC stated all products have been in the unit since last night. Ambient temperature of unit measured between 44F - 48F and thermostat set to coldest setting.

MINOR:

2. Multiple Potentially Hazardous Food (PHFs) in the 3 door prep line cooler measured between 45F - 49F. PIC stated all PHFs were transferred from the walk in cooler to the unit approximately 3.5 hours prior to measurement. Ambient temperature of unit measured at 45F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[COS]:

1. Opened dairy products and whipped cream voluntarily discarded. Unopened/sealed pasteurized dairy products relocated to walk in cooler (measured at 45F).

[SA]:

2. PHFs in the 3 door prep line cooler were time marked to be discarded on the 4th hour after removed from temperature control. Specialist verified that PHFs were voluntarily discarded on the 4th hour mark. Temporary solution is to place PHFs properly in ice bath.

Follow-up By 04/07/2026

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: On the cooling rack, chicken measured at 144F. Employee stated that the chicken was partially cooked then removed and placed on the cooling rack approximately less than 10 minutes prior to measurement because there is no space in the bottom oven while the quiche were being cooked. Employee stated that the quiche was almost done cooking and that the chicken would then be placed back into the oven shortly after to finish cooking.

[CA]: Chicken shall be cooked at at least 165F for 15 seconds. Partial cooking of chicken is not approved and facility shall obtain a variance from California Department of Public Health regarding partial cooking. Discontinue partial cooking process.

[COS]: Chicken was placed into the top oven to continue cooking.

Follow-up By 04/07/2026

Minor Violations

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

Inspector Observations: At least one food handler training is expired.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee with gloved hands was handling dirty dishes, removed gloves and donned on new gloves, then proceeded to handle clean dishes from dish machine without properly washing hands in between changing tasks.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

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

Inspector Observations: Box of tomatoes stored directly on the floor in the office. No direct contamination observed.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *Ambient temperatures of 3 door prep line cooler measured at 44F - 48F and 2 door under counter cooler measured at 45F.*

[CA]: *All cooling units shall be able to cold hold Potentially Hazardous Food at 41F or below at all times. Repair/asses/adjust unit.*

Follow-up By
04/28/2026

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Handwashing sign is not posted at handwashing sinks used by employees.*

[CA]: *Handwashing sign shall be posted at handwashing sinks used by employees.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: **REPEAT VIOLATION**

The Turbo Chef Tornado Oven installed without plan review and approval from DEH Plan Check. Per PIC, unit is used for reheating pre-cooked food items such as sandwiches and melting cheese. Approved plans submitted to this department on 07/12/2011 states that the approved equipment was the Amana Convection Express Ace 14.

[CA]: *All equipment shall be submitted to and written approval shall be received from DEH Plan Check for review prior to equipment installation. Remove equipment and replace with previously approved equipment or submit plans to DEH Plan Check. To submit for review, complete the Plan Check application, original manufacturer specification sheet for the equipment, completed Exhaust Ventilation Exemption Application form, and a drawing to show the location for the Turbo Chef unit within the kitchen space. Prior to the final inspection, a written statement from a mechanical engineer to confirm that the ventilation provided is adequate in the area where the unvented equipment is installed must be received by our office.*

Follow-up By
05/01/2026

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

Phone: (408) 918-3400

Note: If equipment obtained approval from DEH Plan Check, please provide proof of plan approval to Specialist via email at Princess.Lagana@deh.sccgov.org.

Failure to comply may lead to enforcement actions.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooking time & temperatures.

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Measured Observations

Item	Location	Measurement	Comments
whipped cream	2 door under counter cooler	50.00 Fahrenheit	
tomato soup	warmer	155.00 Fahrenheit	
Chlorine sanitizer	under counter dish machine	50.00 PPM	
quinoa	2 door prep line cooler	41.00 Fahrenheit	
cooked potatoes	3 door prep line cooler	45.00 Fahrenheit	-cut tomatoes: 46F -tuna: 48F -egg: 48F -chorizo: 47F -turkey: 47F cream cheese: 48F
ambient temp	display case	36.00 Fahrenheit	
corn	2 door prep line cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
vegetable soup	warmer	157.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at barista area	200.00 PPM	
water	hand sink	100.00 Fahrenheit	
raw beef	walk in cooler	39.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
tuna	walk in cooler	40.00 Fahrenheit	
milk	open display case	40.00 Fahrenheit	

Overall Comments:

Notes:

-A follow up inspection will be conducted by 05/07/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour
-Per PIC, facility has about 5-6 full time employees and 5-6 part time employees. Facility's permit to be changed to FP14.

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 **4/15/2026**. 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: Theodora (Teddy) Hansen
 Person In Charge
Signed On: April 01, 2026