

# 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 FA0202076 - SARA'S SOUTHERN KITCHEN		Site Address 27 E MAIN ST, LOS GATOS, CA 95032		Inspection Date 02/11/2025	
Program PR0305234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WILLIAMS, SARA		Inspection Time 13:05 - 14:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By SARA WILLIAMS	FSC SARA WILLIAMS 05/18/2026	

Placard Color & Score
<b>RED</b>
<b>85</b>

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						
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		
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	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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *In the kitchen area, around shelving at the handwash station, observed two live cockroaches. In the prep room, above prep table, on shelving, observed 2 live cockroaches in crevice behind stainless steel wall panel. In the warewash area, observed multiple live cockroaches on the right shelving for storage of dishwasher racks. On the wall above the back handwash station, observed live cockroaches in the sealant foam on the ceiling. [CA] The premises of each food facility shall be kept free of vermin. The food facility shall cease operation of the food facility immediately when live activity is present. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent continued harborage. Contact pest control to provide service for facility. No live activity shall be present during follow-up inspection. Any live activity observed will result in continued closure of facility. Any subsequent follow-up inspections after the first will be charged at a rate of \$298.00 per hour.*

Follow-up By  
02/12/2025

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the 2 compartment sink, measured hot water at 112F. [CA] Ensure hot water is provided at 120F to allow for proper cleaning and sanitizing of utensils and equipment.*

Follow-up By  
02/12/2025

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:** *At the front counter, observed the use of an unapproved piece of wood/particle board stored on top of the ice machine. [CA] Ensure only approved materials and equipment are used within the facility. Only use approved smooth, durable, and easily cleanable material within the facility.*

Follow-up By  
02/12/2025

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

**Inspector Observations:** *In the kitchen area, prep area, and warewash area, observed cracks and crevices around shelving. Observed an unfinished ceiling area for access to the attic ladder. Observed accumulation of food debris behind the cookline. [CA] Ensure facility floors are frequently cleaned and maintained. Keep all floors, walls, and ceilings finished to prevent harborage of vermin. Seal all cracks and crevices to prevent harborage of vermin.*

Follow-up By  
02/12/2025

*In the warewash area, observed flooring is drooping and underlayment appears to be compromised. [CA] Ensure flooring is repaired and properly installed. Floors shall be smooth, durable, and easily cleanable.*

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
diced potatoes	2 door reach in refrigerator	40.00 Fahrenheit	
heavy cream	2 door reach in refrigerator	39.00 Fahrenheit	
raw shelled eggs	reach in refrigerator	41.00 Fahrenheit	
diced tomatoes	2 door prep unit	41.00 Fahrenheit	
ground beef	2 door reach in refrigerator	40.00 Fahrenheit	
gravy	ice bath	70.00 Fahrenheit	
milk	2 door reach in refrigerator	39.00 Fahrenheit	
pooled eggs	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shredded cheese	reach in refrigerator	41.00 Fahrenheit	
hot water	2 compartment sink	112.00 Fahrenheit	
diced ham	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
country gravy	ice bath	68.00 Fahrenheit	

## Overall Comments:

## CLOSURE / PERMIT SUSPENSION NOTICE

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 2/25/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** SARA WILLIAMS  
OWNER

**Signed On:** February 11, 2025