

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 FA0202042 - DIO DEKA		Site Address 210 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 06/27/2026		Placard Color & Score GREEN 84		
Program PR0306114 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KRONOS, LLC		Inspection Time 16:00 - 18:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By DAVID CIRIGLIANO				FSC David Cirigliano 05/24/2028

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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	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		X
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		

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K48	Plan review		
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:

Cut tomatoes in the prep unit across from the charcoal grill measured 52F. The container of tomatoes was stacked into a larger pan. [corrective action] Maintain potentially hazardous foods at 41F or below. Provide adequate hardware to hold smaller containers without the need to double stack into a large pan. [correction] Kitchen employee moved tomatoes into the refrigerated drawer beneath.

Minor Violations

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

Inspector Observations:

Some Food Handler Cards were found to be expired. [corrective action] Ensure all employees have a valid Food Handler Card.

K14 - 3 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:

1. Chlorine sanitizer from the large dishwasher in the kitchen measured 0 ppm after running 3 cycles. [corrective action] Repair dishwasher so that equipment and utensils can be sanitized with a final chlorine rinse of 50 ppm. [correction] Autochlor technician arrived at time of inspection. Technician ran a couple more cycles and chlorine reading was 50 ppm. The technician noted that there were no issues with this dishwasher.

2. Chlorine sanitizer from the bar dishwasher measured 0 ppm after running 2 cycles. [corrective action] Repair the dishwasher so that equipment and utensils can be sanitized with a final chlorine rinse of 50 ppm. [correction] Autochlor technician arrived at time of inspection. Rubber tube was replaced and new bottle of sanitizer was installed.

3. Quat sanitizer from the dispenser in the basement measured 0 ppm. [corrective action] Repair the dispenser so that sanitizer is dispensed at 200 ppm. [correction] Autochlor technician arrived at time of inspection. New cap was installed on the sanitizer bottle. Tube was inserted into the bottle.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed most bar equipment with drain lines extend into floor sinks. [corrective action] Food service equipment must drain indirectly into the floor sinks. Adjust drain lines so that they are at least 1 inch above the rim of the floor sinks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	dispenser (basement)	0.00 PPM	
octopus (cooked)	walk-in cooler (basement)	32.00 Fahrenheit	
quat sanitizer	dispenser (main kitchen)	200.00 PPM	
chicken	reach-in cooler (basement)	-2.00 Fahrenheit	
salmon	walk-in cooler (main kitchen)	40.00 Fahrenheit	
chlorine sanitizer	dishwasher (conveyor in kitchen)	0.00 PPM	
warm water	employee restroom (men's)	100.00 Fahrenheit	
cut tomato	prep unit (across charcoal grill)	52.00 Fahrenheit	
equipment surface	dishwasher (undercounter in kitchen)	160.00 Fahrenheit	
cut tomato	prep unit (across salamander broiler)	39.00 Fahrenheit	
ambient	prep unit (across charcoal grill)	40.00 Fahrenheit	
mushrooms	prep unit (across charcoal grill)	42.00 Fahrenheit	
chlorine sanitizer	dishwasher (bar)	0.00 PPM	
pork rib (cook temp)	from the stove	170.00 Fahrenheit	
hot water	3-compartment sink (main kitchen)	120.00 Fahrenheit	
beef	2-door reach-in (basement)	9.00 Fahrenheit	
octopus (thawing)	walk-in cooler (main kitchen)	25.00 Fahrenheit	
octopus	prep unit (across salamander broiler)	36.00 Fahrenheit	
ambient	prep unit (across salamander broiler)	39.00 Fahrenheit	
lamb shank (cooked)	walk-in cooler (main kitchen)	41.00 Fahrenheit	
hot water	3-compartment sink (basement)	120.00 Fahrenheit	
eggs	undercounter cooler	38.00 Fahrenheit	
marinated lamb shank	walk-in cooler (basement)	34.00 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 7/11/2026. 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: David Cirigliano
Manager
Signed On: June 27, 2026