

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 FA0201705 - TOM'S DEPOT		Site Address 991 FREMONT AV, LOS ALTOS, CA 94024		Inspection Date 06/23/2022	
Program PR0300524 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NOBUKO SEZAKI		Inspection Time 10:35 - 12:00
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION		Consent By RAFAEL (CHEF)	FSC Not Available	

Placard Color & Score
GREEN
86

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						
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed two expired food handler cards. Food Safety manger certificate not available for review

[CA] - Ensure all food handlers have valid food hanlder cards.

At least one person at the facility shall maintain a valid food safety manager certificate.

Keep cards and certificate at facility available for review

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found one live cockroach in restroom.

Found dead cockroaches on floor near water heater and near grease trap. Found two live cockroaches near trash area (back door). No live or dead cockroaches observed in food prep or storage areas.

[CA]- Facility shall be free from cockroaches, dead or alive. Contact a professional pest control service and maintain regular pest control management.

Clean and remove all cockroaches. Follow up inspection will be next week to verify facility is completely free from cockroaches.

Follow-up By
06/30/2022

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found build up of grime and residue on dish rack for dishwasher

[CA] - All surfaces in facility shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed box of latex gloves in kitchen

[CA] - Latex gloves and materials are prohibited from being used in food facility. Obtain different material, such as nitrile or vinyl.

At cookline, found utensils stored in water measuring 87F

[CA] - When using water for utensil storage, ensure water is maintained at 135F or above (may also keep on griddle to maintain hot)

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: THERMOMETER TO REFRIGERATOR AT COOKLINE READS 51F WHEN ACTUAL TEMPERATURE IS 40F

[CA] - Ensure all thermometers in facility are accurate. Replace any broken thermometers

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 flexible drain lines from soda machine go directly into floor sink without air gap

[CA] - Ensure drain lines are rigid (not flexible) and provide minimum 1 inch air gap over floor sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
warm water	handwash sink	100.00 Fahrenheit	
hot water	3-comp	125.00 Fahrenheit	
beans	warmer	143.00 Fahrenheit	
chopped canteloupe	cookline	40.00 Fahrenheit	
rice	warmer	150.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cheese	tall refrigerator kitchen	40.00 Fahrenheit	
boiled potatoes	cooling	122.00 Fahrenheit	
chicken	cookline	41.00 Fahrenheit	
warm water	womens restroom	101.00 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 **7/7/2022**. 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: Grissel Angeles
employee

Signed On: June 23, 2022