

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0275066 - RED BERRY COFFEE BAR		Site Address 145 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 07/27/2026	
Program PR0415724 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SWEET BERRY CAFE LLC		Inspection Time 10:35 - 13:00
Inspected By JOSHUA LUCES	Inspection Type LIMITED INSPECTION	Consent By RODY			

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Observed multiple milks out at ambient temperature where half and half measured at 48F and almond milk measured at 71F. The PIC noted the milks were set out approximately 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The milks were relocated to the three door reach in cooler.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed Vantco flat top grill, mirage light bruner, and cadco oven being used without ventilation hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

**Note: Plan check in review for hood installation under SR0883127. Use of heat generating equipment can only be used after final plan check approval*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed soiled wiping cloths at the front service counter and back preparation areas to be stored outside of a sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit. Resubmit a new permit application with applicable fee of \$423.00.

Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees at an equivalent of 100% of the applicable operating permit.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
COFFEE (NON PHF)	TWO DOOR REACH IN COOLER	38.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
MILK	THREE DOOR REACH IN COOLER	38.00 Fahrenheit	
RAOST BEEF	PREPARATION COOLER	40.00 Fahrenheit	
COFFEE (NON PHF)	TWO DOOR REACH IN COOLER	38.00 Fahrenheit	
FINAL RINSE	HIGH TEMPERATURE DISH MACHINE	166.00 Fahrenheit	
SWISS CHEESE	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	124.00 Fahrenheit	
MILK	THREE DOOR REACH IN COOLER	37.00 Fahrenheit	
SLICED TOMATO	PREPARATION COOLER	40.00 Fahrenheit	
CREAM CHEESE	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	

Overall Comments:

***Note: Facility currently under plan review under SR0885174 for installation of a ventilation hood.**

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 **8/10/2026**. 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: ALINA LIM
OWNER
Signed On: July 27, 2026