

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 FA0286801 - CRUST FRESH SOURDOUGH DELI		Site Address 1466 POLLARD RD, LOS GATOS, CA 95032		Inspection Date 03/18/2026		Placard Color & Score GREEN 90		
Program PR0430111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CP MT GROUP INC		Inspection Time 12:55 - 14:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SAM				FSC Ron Allen 08/23/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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						N
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	X	
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		
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: On prep counter without temperature control or time marking, pesto sauce and mayo bottles measured at 66F. PIC stated sauce bottles were placed on prep counter approximately 3 hours prior to measurement.

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

[SA]: Sauce bottles relocated to under counter cooler to cool down. Discontinue placing sauce bottles on prep table without temperature control during non active preparation.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Cans of Raid pest repellent stored near the water heater.

[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
roast beef	display case	46.00 Fahrenheit	TPHC
turkey	2 door reach in	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	2 door reach in 2	38.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	TPHC
mozzarella cheese	under counter cooler	41.00 Fahrenheit	
lactic acid	3 comp sink	2,285.00 Fahrenheit	discussed ensuring the manufacturer's guidance on sanitizer level is followed; adjust sanitizer level
tuna salad	display case	48.00 Fahrenheit	TPHC
water	rear hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
mozzarella cheese	1 door reach in 2	40.00 Fahrenheit	
meatballs	steam table	168.00 Fahrenheit	
pepperoni	prep line cooler	41.00 Fahrenheit	
quinoa	1 door reach in	38.00 Fahrenheit	

Overall Comments:

Temp logs of cooling equipment provided.

Note: front display case's ambient temperature measured between 47F - 50F. All food items in the unit are part of the Time As A Public Health Control (TPHC) procedure. Ensure unit is able to properly cold hold Potentially Hazardous Food (PHFs) at 41F or below at all times. Assess/adjust/repair/monitor unit as needed. PIC stated unit's temperature is higher due to rush hour.

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 **4/1/2026**. 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.

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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: Smriti (Sam) Monga
Manager

Signed On: March 18, 2026