

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 FA0286074 - JUICE CO. LG (FRONT RETAIL)		Site Address 155 N SANTA CRUZ AV C, LOS GATOS, CA 95030		Inspection Date 06/12/2025		Placard Color & Score GREEN 90		
Program PR0428916 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name KATELIN SLIFER		Inspection Time 14:35 - 15:20			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ANDREW GARCIA				FSC JEANETTE STRONG 07/04/2029

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			N
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		
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: *At the front counter, in the self-service reach in refrigerator, measured cold pressed almond milk, cold pressed orange juice, cold pressed turmeric shot, power oats, peanut butter cup, chia pudding, grain bowl, kale salad, and couscous bowl between 45F and 55F. Measured ambient air temperature of refrigeration between 45F and 55F. Per operator, PHFs stored since earlier in the day and the previous days*

Minor Violations

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, in the self-service reach in refrigerator, measured ambient air temperature between 45F and 55F. [CA] Ensure refrigeration to repaired and able to maintain potentially hazardous foods at 41F and below.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
power oats, peanut butter cup, chia pudding, grain bowl, kale salad, and couscous bowl	self-service reach in refrigerator	55.00 Fahrenheit	Measured between 45F and 55F.
green juice	2 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
ambient air temperature	self-service reach in refrigerator	55.00 Fahrenheit	Measured between 45F and 55F.
mango cream	3 door reach in refrigerator	39.00 Fahrenheit	
almond milk	2 door prep unit	41.00 Fahrenheit	
coconut milk	2 door prep unit	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
orange juice	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
orange juice	2 door reach in refrigerator	41.00 Fahrenheit	
almond milk	2 door reach in refrigerator	41.00 Fahrenheit	
cold pressed almond milk, cold pressed orange juice, cold pressed turmeric shot	self-service reach in refrigerator	55.00 Fahrenheit	Measured between 45F and 55F.

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 **6/26/2025**. 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.

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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: ANDREW GARCIA
MANAGER

Signed On: June 12, 2025