

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 FA0258038 - MAIN STREET BURGERS		Site Address 20 S SANTA CRUZ 200, LOS GATOS, CA 95030		Inspection Date 06/23/2025		Placard Color & Score GREEN 81		
Program PR0377670 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KUMAR, MUKESH		Inspection Time 12:35 - 14:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ARIANNA GIACOBBE				FSC Not Available

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				N
K07	Proper hot and cold holding temperatures	X						S
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				N

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	X	
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: REPEAT VIOLATION (THIRD VIOLATION SINCE NOV 2023 - CORRECTIVE ACTION NECESSARY OR FURTHER ENFORCEMENT MAY OCCUR) - Food handler cards and food safety manager certificate unavailable for review. [CA] Ensure copies of employee food handler cards are stored within the facility and kept available for review. At least one food safety manager's certificate shall be available and posted within the facility.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed watered down bottles of soap stored by handwash stations. Other bottles of soap available at handwash stations. [CA] Ensure undiluted hand soap is provided to allow for proper handwashing.

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

Inspector Observations: Observed multiple fruit flies in the facility. Observed doors into the facility are propped open. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food. Keep doors closed to prevent an entrance for vermin.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed bags of salt stored on the floor of the storage room (previously restroom). Observed a punctured and open bag of salt stored on a storage rack by the walk-in refrigerator. [CA] Ensure all open packages of dry food are transferred to food grade containers or stored in a food grade container and covered with a fitted lid. Ensure all food is stored at least 6" off the floor on approved shelving.

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: Observed an unapproved dining type table stored in the back prep area. [CA] Ensure only approved equipment is used within the food prep areas.

Observed cardboard used to line shelving in the walk-in refrigerator. [CA] Discontinue use of cardboard to line shelving. Use only approved, smooth, durable, and easily cleanable materials.

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 a plumbing leak above the hot water heater and water leaking into the area. Observed bags of onions stored nearby in the area, but no direct contamination occurring. [CA] Ensure plumbing for the hot water heater is repaired and free of leaks. Discontinue any passage of food through the area until the leak has been properly repaired.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed a plunger/plumbing equipment stored next to food on a storage rack by the walk-in refrigerator. [CA] Ensure personal and chemical items are stored separately to prevent possible contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *In the bar area, observed food debris accumulation on the floor around and behind the 2 door undercounter refrigerator with beer taps. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
raw beef	2 drawer undercounter refrigerator	35.00 Fahrenheit	
raw beef burgers	walk-in refrigerator (back prep)	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	100.00 PPM	
impossible burgers	walk-in refrigerator (by kitchen)	39.00 Fahrenheit	
chili	hot holding unit	180.00 Fahrenheit	
sliced tomatoes	3 door prep unit	34.00 Fahrenheit	
chocolate ice cream mix	soft-serve machine	37.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked mushrooms	hot holding unit	180.00 Fahrenheit	
vanilla ice cream mix	soft-serve machine	37.00 Fahrenheit	
raw chicken	3 door prep unit	52.00 Fahrenheit	Per operator, was removed from refrigeration for prep for about 30 minutes.
diced tomatoes	3 door prep unit	35.00 Fahrenheit	
veggie burgers	walk-in refrigerator (by kitchen)	26.00 Fahrenheit	
raw chicken	2 drawer undercounter refrigerator	35.00 Fahrenheit	
sliced cheese	walk-in refrigerator (back prep)	38.00 Fahrenheit	
corn	3 door prep unit	35.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced cheese	2 drawer undercounter refrigerator	35.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator (by kitchen)	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Joanne Tracey.

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 **7/7/2025**. 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.

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: ARIANNA GIACOBBE
LEAD

Signed On: June 23, 2025