

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 FA0262374 - NOTHING BUNDT CAKES		Site Address 421 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 02/07/2025		Placard Color & Score GREEN 80		
Program PR0385213 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name JOSEPH, JEFF		Inspection Time 13:45 - 14:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JEFF JOSEPH				FSC Maria Meiser 04/15/2028

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						
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						
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	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		
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		X
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		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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hand sink at the men's employee restroom was not dispensing water at the beginning of inspection. Owner stated valve is turned off.*

[CA]: *All hand sink stations shall be operable at all times and able to provide warm water measuring at 100F and cold water.*

[COS]: *Owner turned on the faucet and water observed available.*

Minor Violations

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

Inspector Observations: **REPEAT VIOLATION**

Missing food handler certificates for some employees.

[CA]: *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Multiple old/dry rodent droppings in the following areas:*

-on floor underneath employee lockers

-on floor underneath shelving at rear equipment storage area

-on floor underneath shelving at rear dry food storage area

Follow-up By
02/12/2025

Per Owner, pest control service occurred in the last couple of weeks. No pest control report/receipt provided.

[CA]: *Eliminate evidence of rodents in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin. Maintain pest control service reports on site and available upon request.*

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

Inspector Observations: *1. Food containers of white powder food product missing label with common food name.*

CA: *Ensure containers of food items that cannot be easily identified are labeled with the common name at all times.*

2. Open bag of sugar stored underneath prep table.

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

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

Inspector Observations: **REPEAT VIOLATION**

Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

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

Inspector Observations: **REPEAT VIOLATION**

Missing ceiling panel at the office. Owner stated a recent leak.

[CA]: *Repair/replace ceiling panel. Ensure all gaps and holes are sealed to prevent entrance/harborage of vermin.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient temp	front display case	39.00 Fahrenheit	
cake	3 door reach in	39.00 Fahrenheit	
sour cream	4 door reach in	37.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	mop sink	120.00 Fahrenheit	
water	hand sink prep area	100.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
ambient temp	walk in freezer	10.90 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

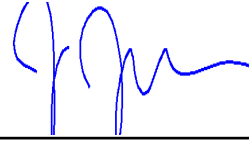
A follow up inspection will be conducted by 02/12/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour

Discussed with Owner that health permit is expiring on 02/28/2025. Failure to renew health permit prior to expiration may subject the facility to enforcement actions including facility closure. Copy of invoice provided.

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 **2/21/2025**. 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: Jeff Joseph
Owner
Signed On: February 07, 2025