

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0202154 - SWEET PEA'S CAFE		Site Address 453 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/31/2024	
Program PR0307124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MCBRIDE, MICHAEL & BRIAN		Inspection Time 10:00 - 13:00
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By BROOKLYNN	FSC Not Available		

Placard Color & Score GREEN 67

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		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						S
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							
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		X
K34 Warewash facilities: installed/maintained; test strips		X
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		X
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		X
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: *In the food warmer, split pea soup measured at 96F. Per food employee, soup was placed in warmer at 9am.*

Follow-up By
11/05/2024

[CA] *PHFs shall be held hot 135°F or above.*

[COS] *Soup was reheated to 187F.*

Minor Violations

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

Inspector Observations: *Food safety manager certificate expired (10/02/22). Multiple expired employee food handler certificates observed.*

[CA] *At least one person in the facility shall maintain a current food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler certificates are readily available for review at all times.*

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

Inspector Observations: *Next to crepe station, handwash sink is lacking paper towels and hand soap. No paper towel dispenser observed.*

Follow-up By
11/05/2024

[CA] *Ensure hand soap and paper towels are provided at all times. Provide a paper towel dispenser.*

[SA] *Food employees will use handwash sink at cook line while sink is repaired and paper towel dispenser is installed.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Menu is lacking a consumer advisory. Observed customer order a burger and asked how they would like the beef cooked.*

[CA] *Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Lack of warm water at service line handwash sink. Hot water faucet handle on handwash sink is inoperable (stuck). Per food employees, sink has not been used in over a year due to disrepair.*

[CA] *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

Note: *Owner was able to open stuck faucet handle. Hot water measured at 102F. Leak was observed coming from handle. Owner stated that sink will be repaired.*

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

Inspector Observations: *Multiple drain flies observed throughout facility.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Heavy accumulation of food debris observed on kitchen floors, under food equipment, and shelving.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Routinely deep clean floors and shelving to prevent pest harborage.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking quaternary ammonium sanitizer test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization methods used.

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: On cook line, two door under counter refrigeration unit was observed inoperable. Unit is being used as storage.

[CA] Repair or remove unit from facility to prevent pest harborage.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer in refrigerator display case is inoperable.

[CA] Replace thermometer and maintain in good repair.

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: Back metal screen door is severely damaged. Large holes measuring more than 4 inches observed. Door is also missing a handle and does not close properly.

Follow-up By 11/05/2024

[CA] Repair or replace back door. Eliminate gaps greater than 1/4" to prevent the entrance and harborage of vermin. Ensure door is kept closed at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
sliced tomatoes	3 door prep fridge insert	40.00 Fahrenheit	
split pea soup	warmer	96.00 Fahrenheit	reheated to 187F
water	janitorial sink	120.00 Fahrenheit	
quaternary ammonium	sanitizer bucket	200.00 PPM	
cooked chicken	3 door prep fridge insert	39.00 Fahrenheit	
ground beef	2 door prep fridge	38.00 Fahrenheit	
water	handwash sink (service line)	68.00 Fahrenheit	
pico de gallo	2 door prep fridge insert	38.00 Fahrenheit	
raw pooled eggs	2 door prep fridge insert	37.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
turkey	3 door prep fridge	40.00 Fahrenheit	IR
quiche	display case	38.00 Fahrenheit	
ambient	display case	38.00 Fahrenheit	
whole milk	under counter unit (coffee station)	40.00 Fahrenheit	IR
cut watermelon	display case	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine	under counter dishwasher	50.00 PPM	
water	restroom handwash sink	100.00 Fahrenheit	
heavy whipping cream	glass door upright unit	40.00 Fahrenheit	IR
broccoli soup	warmer	153.00 Fahrenheit	
water	handwash sink (cook line)	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to verify handwash sink repair, paper towel dispenser installation, and back metal screen door replacement.

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 **11/14/2024**. 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: Michael McBride
Owner

Signed On: October 31, 2024