

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 FA0202114 - LOS GATOS CAFE		Site Address 340 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/02/2025		Placard Color & Score GREEN 75		
Program PR0301059 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MORCATE, ROBERT& RENO		Inspection Time 11:05 - 13:20			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ADRIANA MARDUENO				FSC SHEILA RENO 03/01/2027

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	X			N
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		
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		X
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, at the 3 door prep unit, measured the potentially hazardous foods between 45F and 68F including cottage cheese, sliced cheese, raw shelled eggs, pooled eggs, sliced turkey, sliced ham, beef, cut fruit with melon, tuna salad, chicken salad, tomato pesto, whipped cream, and sprouts. Per operator, cottage cheese, tuna salad, chicken salad, whipped cream and tomato pesto stored from 4 hours prior, and sliced cheese, raw shelled eggs, pooled eggs, sliced turkey, sliced ham, beef, cut fruit with melon, and sprouts stored from about 2 hours prior. Measured ambient air temperature of 3 door prep unit at 52F. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above. [SA] Operator placed sliced cheese, raw shelled eggs, pooled eggs, sliced turkey, sliced ham, beef, cut fruit with melon, and sprouts in an ice bath to facilitate proper holding temperatures. Cottage cheese, tuna salad, chicken salad, and tomato pesto was VC&D due to time and temperature abuse.*

Minor Violations

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

Inspector Observations: *Observed expired food handler cards. [CA] Ensure food handler cards are renewed. All employees that handle food shall have valid food handler cards.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, measured four trays of cooked potatoes cooling between 85F and 95F after an hour and 45 minutes. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separated into smaller portions; and/or using rapid cooling technology. [SA] Operator moved trays of cooked potatoes and placed into refrigeration to facilitate cooling.*

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

Inspector Observations: *Observed a fly in the kitchen area. [CA] Ensure facility is kept free of flies to prevent possible contamination of food.*

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 the installation of wooden shelving and particle board shelving in the kitchen area. Observed heavy wear on shelving and accumulation of debris. [CA] Ensure all installed shelving within the facility is smooth, durable, and easily cleanable. Discontinue use of unapproved shelving materials to prevent possible harborage of vermin.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed accumulation of soot/debris on food filters above the gas grill. Observed inadequate ventilation of heat from the cookline in the kitchen area. Observed an oven installed and in use in the prep area. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Clean hood filters and system to allow for adequate ventilation.*

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 open front and back doors into the facility. [CA] Ensure front and back doors are kept closed to prevent an entrance for vermin.*

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

Inspector Observations: *Observed accumulation of food debris on the floor below the cookline and on parts of cooking equipment underneath. [CA] Ensure facility floors and equipment are frequently cleaned and maintained to prevent harborage of vermin.*

In the kitchen area, on wall shelving installed in the area, observed cracks and crevices between and behind shelving. [CA] Ensure all cracks and crevices are properly sealed to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

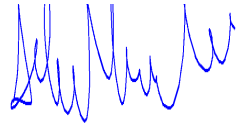
Item	Location	Measurement	Comments
cottage cheese, sliced cheese, raw shelled eggs, pooled eggs, and whipped cream	3 door prep unit	68.00 Fahrenheit	Measured between 45F and 68F.
whipped cream	2 door undercounter refrigerator	41.00 Fahrenheit	
french toast batter	undercounter refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
minestrone soup	soup warmer	138.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked potatoes	walk-in refrigerator	41.00 Fahrenheit	
cooked potatoes	cooling rack (prep area)	95.00 Fahrenheit	Measured between 85F and 95F.
pooled eggs	undercouter refrigerator	41.00 Fahrenheit	
raw beef	walk-in refrigerator	41.00 Fahrenheit	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
cooked mushrooms, sausages, hamburger patty	undercounter drawer unit	48.00 Fahrenheit	refrigeration was undergoing defrost cycle
guacamole	walk-in refrigerator	41.00 Fahrenheit	
sliced turkey, sliced ham, beef, cut fruit with melon, tuna salad, chicken salad and tomato pesto	3 door prep unit	65.00 Fahrenheit	Measured between 45F and 68F.
ambient air temperature	3 door prep unit	52.00 Fahrenheit	
tomato and sprouts	undercounter refrigerator	41.00 Fahrenheit	
sliced cheese	walk-in refrigerator	41.00 Fahrenheit	

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 **7/16/2025**. 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: ADRIANA MARDUENO
MANAGER

Signed On: July 02, 2025