

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0202255 - LOS GATOS COFFEE ROASTING CO		Site Address 91 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 06/17/2025	
Program PR0302734 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TERI HOPE ENTERPRISES		Inspection Time 10:15 - 11:55
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By STEPHEN SHELTON	FSC DYLAN PHILLIPS 10/26/2027		

Placard Color & Score
GREEN
72

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				N
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				N
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	X	
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		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:

1. At the small coffee service station, on the counter-top, measured a can of whipped cream stored at 74F. Per operator, can of whipped cream was stored on the counter-top for 30 minutes.
2. At the large service station, in the sliding 2 door undercounter refrigerator, measured cheesecake, soymilk, half and half, whipped cream cheese, whipped cream, and whole milk between 49F and 55F. Per operator, potentially hazardous foods stored in the sliding 2 door undercounter refrigerator from the previous day. Measured ambient air temperature of sliding 2 door undercounter refrigerator at 50F.
3. At the large service station, in an ice bath, measured soy milk, almond milk, and oat milk between 60F and 65F. Per operator, potentially hazardous foods removed from refrigeration at and stored in the ice bath at 7:00am.
4. At the large service station, in the 2 door prep unit, stored in double stacked containers, measured whipped cream cheese between 42F and 46F, and hard boiled eggs at 45F.

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved can of whipped cream to nearby refrigeration to facilitate proper holding temperatures. Operator removed double stacked containers and stored cream cheese and hard boiled eggs into single containers in the 2 door prep unit. Operator VC&D soymilk, half and half, whipped cream cheese, whipped cream, cheesecake, whole milk, oat milk, soy milk, and almond milk due to time and temperature abuse.

Minor Violations

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

Inspector Observations: At both service lines, at the handwash stations, observed paper towels stored on the counter-top. [CA] Ensure paper towels are provided from a wall-mounted dispenser to allow for proper handwashing.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: In the warewash area, at the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is provided at 100 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed water leaking from the ceiling into the basement area below the large service station. Observed coffee beans stored nearby, but no direct contamination occurring. [CA] Ensure all wastewater is properly disposed and leak in ceiling is repaired to prevent possible contamination of food.

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

Inspector Observations: Observed dried rodent droppings in the basement storage area. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service as necessary.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the basement storage, observed coffee beans stored directly underneath wastewater drain pipes. [CA] Ensure food is stored in areas away from wastewater drain pipes 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

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Inspector Observations: At the large service station, measured ambient air temperature of sliding 2 door undercounter refrigerator at 50F. [CA] Ensure all refrigeration is able to maintain potentially hazardous foods at 41F and below.

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 excess clutter stored in the basement storage. [CA] Ensure basement storage is de-cluttered to prevent harborage of vermin.

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

Inspector Observations: In the small coffee service station and large service station, observed wooden flooring installed with holes in the flooring. Observed a water leak seeping through wooden flooring into the basement and water damage markings on the underside of wooden flooring below the large service station. [CA] Ensure an approved flooring is installed in the facility food prep areas. Food prep areas shall be approved, smooth, durable, and easily cleanable flooring.

At the staircase heading into the basement storage, observed crevices and openings in the side walls of the staircase. [CA] Ensure all cracks, crevices, and gaps are sealed to prevent harborage of vermin.

Observed food debris including coffee beans and refuse on the floors of the service stations. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Sewage and wastewater properly disposed.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
hard boiled eggs	2 door prep unit	45.00 Fahrenheit	
ambient air temperature	sliding 2 door undercounter refrigerator	50.00 Fahrenheit	
cooked chicken	2 door reach in refrigerator	38.00 Fahrenheit	
whipped cream	counter-top	74.00 Fahrenheit	
milk	2 door reach in refrigerator	38.00 Fahrenheit	
sliced ham	2 door prep unit	41.00 Fahrenheit	
orange juice	display refrigerator	40.00 Fahrenheit	
half and half	2 door reach in refrigerator	38.00 Fahrenheit	
oat milk, soy milk, almond milk	ice bath on counter-top	65.00 Fahrenheit	Measured between 60F and 65F.
sliced cheese	2 door prep unit	41.00 Fahrenheit	
measured cheesecake, soymilk, half and half, whipped cream cheese, whipped cream, and whole milk	sliding 2 door undercounter refrigerator	55.00 Fahrenheit	Measured between 49F and 55F.
almond milk	2 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
whipped cream cheese	2 door prep unit	46.00 Fahrenheit	Measured between 42F and 46F.

Overall Comments:

Joint inspection with Hayley Mentz.

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 **7/1/2025**. 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: STEPHEN SHELTON
SUPERVISOR

Signed On: June 17, 2025