

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 FA0201951 - LOS GATOS CAFE UPTOWN		Site Address 15662 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 01/12/2026		Placard Color & Score GREEN 69		
Program PR0301449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BREAKFAST INC		Inspection Time 09:40 - 12:30			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By ERIC SINGER				FSC Sheila Reno 3/1/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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						
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	X
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		
K40	Wiping cloths: properly used, stored	X	
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		
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		X
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: *Not all employees preparing food have a food handler card. [CA] Each employee that prepares food must have a valid FSC or food handler card. The manager gave me food handler cards that were not for any of the employees at the cook line as requested. Please have all employees obtain food handler cards.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *The reach in with butter, eggs, and margarine was reading 48 degrees F. The butter tested at 48 degrees F and the eggs at 40 degrees F. According to the owner the shipment of these items just came in. The butter and margarine was moved by the owner to propely working refrigerators. [CA] Keep PHFs at 41 degrees F and below. The refrigerator was checked towards the end of the inspection and found to be holding the eggs at 47 degrees F. The eggs shall be held at 45 degrees F and below. Repair this refrigerator to hold at proper temperature.*

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: *The cutting board at the prep table on the left is stained black and deteriorated. [CA] The cutting board must no longer be used and replaced with a non-deteriorated board.*

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

Inspector Observations: *The water at the dish sink reached 116 degrees F maximum. [CA] The water must reach 120 degrees F at the dish sink.*

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

Inspector Observations: *Observed flies in the facility. [CA] Take more effective measures to eliminate the flies in the facility and protect food from contamination from the insects.*

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

Inspector Observations: *Observed a container of raw beef stored above cooked shrimp in the walk in. [CA] Always store raw meat, seafood, and poultry below all other food. [COS] The manager stored it below all other food.*

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

Inspector Observations: *The outside of most all of the bulk food bins are soiled. [CA] Thoroughly clean and sanitize the bulk food bins.*

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: *The warewashing sink looses water pressure to almost becoming inoperable when the warewashing machine is on. [CA] The warewashing machine, spray basin sink and 2 compartment sink must all work properly while the machine is running.*

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: *The inside of most upright refrigerators have accumulated food particles. [CA] Thoroughly clean the refrigerators.*

The inside of the walk in cooler has accumulated black mold-like substance in several areas on the walls. [CA] Thoroughly clean and sanitize the walls in the walk in cooler.

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

Inspector Observations: *Observed several used wiping towels not in sanitizer between each use. [CA] The towels must be kept in sanitizer between each use. [COS] The manager placed them in sanitizer.*

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 drain pipes in floor sinks. [CA] Remove the drain pipes from inside the floor sink to provide an air gap.*

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

Inspector Observations: *Observed the floors to be deteriorated unapproved linoleum and concrete in some areas. The kitchen floor was installed new this past year without going through plan check.*

[CA] Submit to the plan check process for the installation of the floors and for redoing the deteriorated ones. The walls are deteriorated in several areas throughout the facility.

The ceiling is deteriorated in several areas throughout the facility. There are broken, missing, water damaged, and soiled ceiling panels in several areas throughout the facility. [CA] Replace the missing and damaged ceiling tiles throughout the facility where needed.

Areas of the walls have turned black with accumulation and deteriorated in several areas. [CA] Repair and/or repaint the walls where needed.

The floors in the food storage rooms has accumulated debris in the corners and under equipment. [CA] Thoroughly clean the floors under equipment and in the corners.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *A new kitchen floor was installed. According to the manager they did not go through the plan check process. Please submit the changes to the plan check unit at ehinfo.org.*

The floors in the food storage areas are deteriorated linoleum and concrete. Replace the floors with approved type flooring.

There is a 2 compartment sink that is used as a dish sink and food prep sink. A 3 compartment sink and food prep sink are required. Submit to the plan check department

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
water	dish sink	116.00 Fahrenheit	115 to 116 degrees F back and forth
chlorine	dish machine	50.00 PPM	
chicken	refrigerator drawer	40.00 Fahrenheit	
sour cream	refrigerator	38.00 Fahrenheit	
cheese	prep unit	39.00 Fahrenheit	
water	hand sink	103.00 Fahrenheit	
butter	upright reach in	48.00 Fahrenheit	
pancake mix	prep unit	39.00 Fahrenheit	
quat	towel bucket	200.00 PPM	
raw meat	walk in	41.00 Fahrenheit	
hollandaise sauce	warmer	135.00 Fahrenheit	

Overall Comments:

A new kitchen floor was installed. According to the manager they did not go through the plan check process. Please submit the changes to the plan check unit at ehinfo.org.

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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 1/26/2026. 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:

Signed On: January 12, 2026