

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 09/10/2025
Program PR0301059 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MORCATE, ROBERT& RENO	Inspection Time 13:15 - 14:15
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By ADRIANA ANDRADE

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured raw shell eggs between 75-78F on the counter and middle shelf of prep table; per cook eggs were removed from refrigeration unit about 20 mins ago. Pooled eggs were measured at 45F on counter top next to the cooking equipment. Per cook, pooled eggs were just removed for use.

Follow-up By
09/15/2025

[CA] Maintain cold holding potentially hazardous foods at 41F or below.

[SA] Ice bath was created for the pooled eggs, raw shell eggs were relocated to the walk-in cooler; discussed with manager to create an ice bath for the raw shell eggs if they would like to keep them out.

K14 - 8 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: Mechanical dish machine is releasing 0.0 ppm chlorine; observed active ware washing.

Follow-up By
09/15/2025

[CA] Mechanical dish machine shall dispense at least 50 ppm chlorine.

[SA] Sanitize at 3 compartment sink using 100 ppm chlorine.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
pooled eggs	counter	45.00 Fahrenheit	
sliced ham	top well	50.00 Fahrenheit	ambient of unit - 39F per staff, lid has been open for food orders
beans	steam table	158.00 Fahrenheit	
raw shell eggs	counter	75.00 Fahrenheit	
precooked chicken	top well	58.00 Fahrenheit	ambient of unit - 39F per staff, lid has been open for food orders
ham	top well	48.00 Fahrenheit	ambient of unit - 39F per staff, lid has been open for food orders
raw beef	walk-in cooler	39.00 Fahrenheit	ham - 37F raw shell eggs - 39F
chlorine	dish machine	0.00 PPM	
water	hand sink	100.00 Fahrenheit	
cooked shrimp	prep table 3 door unit	41.00 Fahrenheit	
holander sauce	steam table	142.00 Fahrenheit	
raw shell eggs	middle shelf of prep table	78.00 Fahrenheit	
potatoes	flat grill	207.00 Fahrenheit	
pooled eggs	prep table 3 door unit	41.00 Fahrenheit	
ambient	3 door unit	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaya A. Spanish translation provided.

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The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions via the County Ordinance Code Section B11-55.

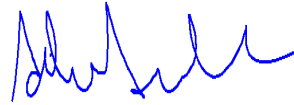
A follow up inspection will be conducted on 9/15/2025.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

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 9/24/2025. 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 Andrade
Manager
Signed On: September 10, 2025