

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 FA0201791 - THE POSH BAGEL (2)		Site Address 125 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 01/08/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 69 </div>		
Program PR0305655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HONG SOK PARTNERSHIP		Inspection Time 09:35 - 11:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CHHAY KANG				FSC CHHAY KANG 11/15/2026

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				N
K07	Proper hot and cold holding temperatures		X		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		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		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		
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		
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: At the front display counter, measured bagel dogs stored at 67F. On the counter, top measured tapioca pearls stored at 70F. Per operator, bagel dogs prepared 2.5 hours prior and tapioca pearls prepared 3 hours prior. [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 to serve hot dogs within 1.5 hours, and tapioca pearls within an hour for a total of 4 hours from when removed from temperature control or discard.

Follow-up By
01/10/2024

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: In the warewash area, observed operator skip sanitizing step when washing blender. [CA] Ensure all utensils and equipment are properly washed, rinsed, and sanitized using applicable sanitizer. [COS] Operator set up sanitizer compartment with chlorine sanitizer measured at 100 PPM.

Follow-up By
01/10/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: At the front counter area, the storage area, and the back warewash area, observed live cockroaches on monitoring traps. At the proofer, observed three live nymph cockroaches within a piece of duct tape placed on the proofer door. [CA] Ensure facility is kept free of live cockroach activity. Contact pest control to provide service for facility. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. [SA] Operator eliminated the three live cockroaches at the proofer door. Operator to contact pest control for further service and to seal all cracks and crevices to prevent further harborage. Follow-up inspection scheduled for 1/10/2024. Facility shall be free of activity during follow-up inspection or further enforcement may occur including facility closure.

Follow-up By
01/10/2024

Minor Violations

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

Inspector Observations: At the front counter, observed a lack of paper towels in the paper towel dispenser. Observed napkins on the opposite counter from the sink area. [CA] Ensure paper towels are provided in a dispenser at all handwash stations to allow for proper handwashing.

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 the front counter-top, observed a wooden board placed on top of counter as a platform for blenders and cup sealer. In the prep area, observed storage/use of a wooden table/cabinet. [CA] Ensure all unapproved equipment is removed from the facility to prevent possible 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: At the front counter, observed cracks and crevices underneath counter-tops. [CA] Ensure all cracks and crevices within the facility are sealed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
orange juice	2 door reach in refrigerator (self service)	40.00 Fahrenheit	
sliced tomatoes	2 door prep unit	36.00 Fahrenheit	
pooled eggs	2 door prep unit	38.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
tapioca pearls	counter-top	70.00 Fahrenheit	
milk	2 door reach in refrigerator	38.00 Fahrenheit	
bagel dog	display unit	67.00 Fahrenheit	
oat milk	2 door reach in refrigerator	38.00 Fahrenheit	
naked juice	2 door reach in refrigerator (self service)	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
hot water	2 compartment sink	120.00 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 1/22/2024. 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: CHHAY KANG
MANAGER
Signed On: January 08, 2024