

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 FA0202017 - CAFE DE FLORE INC		Site Address 19480 BEAR CREEK RD, LOS GATOS, CA 95033951		Inspection Date 05/14/2025	
Program PR0300121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLA DE DREAM LLC		Inspection Time 10:30 - 12:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By JANICE YEH	FSC JANICE YEH 02/23/2028	

Placard Color & Score
GREEN
87

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				N
K06 Adequate handwash facilities supplied, accessible	X						S
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				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						
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	X	
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	
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee pick up refuse from the floor and attempt to return to food preparation. [CA] Ensure employees wash hands when switching between tasks and prior to returning to food preparation. Hands shall be washed with warm water, hand soap and paper towels.*

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

Inspector Observations: *In the kitchen area, measured a tray of fried potatoes cooling at 120F. Per operator, fried potatoes prepared in the past 30 minutes. [CA] Potentially hazardous foods shall be 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; in shallow containers; separated into smaller portions; by adding ice; and/or using rapid cooling technology. [SA] Operator moved fried potatoes onto a baking sheet, and dispersed into a single layer to facilitate cooling.*

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 kitchen area, at the warewash machine, measured chlorine sanitizer at 10 PPM. Observed container of sanitizer listed as low temp sanitizer. Measured hot water from the warewash machine at 132F. [CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed frozen pork and chicken thawing in containers measured at 34F. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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

Inspector Observations: *In the kitchen area, observed an open bag of flour stored on shelving below a prep table. [CA] Ensure open bags of food are transferred to food grade containers or placed in food grade containers and covered with a fitted lid.*

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
cooked pork	walk-in refrigerator	41.00 Fahrenheit	
braised beef	walk-in refrigerator	41.00 Fahrenheit	
raw chicken	counter-top (in a container)	34.00 Fahrenheit	
fried potatoes	counter-top	120.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
yogurt	reach in refrigerator	45.00 Fahrenheit	Measured between 41F and 45F.
milk	walk-in refrigerator	40.00 Fahrenheit	
oat milk	walk-in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	10.00 PPM	
raw pork	counter-top (in a container)	34.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
hard boiled egg	counter-top	70.00 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 **5/28/2025**. 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: JANICE YEH
MANAGER

Signed On: May 14, 2025