

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 FA0304078 - LITTLE BLUE DOOR LOS ALTOS		Site Address 170 STATE ST, LOS ALTOS, CA 94022		Inspection Date 09/21/2026		Placard Color & Score GREEN 90		
Program PR0446834 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LITTLE BLUE DOOR LLC		Inspection Time 11:00 - 12:05			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By BIJESH				FSC Felix John 1/29/2028

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						
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						S
K10	Proper cooking time & temperatures					X		S
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						

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	X	
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		
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

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:

Observed knife stored in handwashing sink basin at start of inspection. Food worker removed knife from basin, rinsed with warm water, and placed on cutting board for use.

[CA] Maintain food contact surfaces clean and utensils stored in a clean manner prior to use. Food contact surfaces must be appropriately cleaned and sanitized after contamination.

[COS] The knife and cutting board were relocated to the back warewashing area to be cleaned and sanitized.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed spray bottle of sanitizer to be unlabeled.

[CA] Chemicals once removed from original container shall be labeled with common name.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED CAULIFLOWER	WALK IN COOLER	39.00 Fahrenheit	
SHRIMP	DRAWER COOLER	37.00 Fahrenheit	
CHICKEN TIKKA	STEAM TABLE	148.00 Fahrenheit	
AIOLI	REACH IN COOLER	37.00 Fahrenheit	
YELLOW CURRY	STEAM TABLE	156.00 Fahrenheit	
PANEER	REACH IN COOLER	36.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
KORMA	STEAM TABLE	137.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
DAL	UPRIGHT COOLER	41.00 Fahrenheit	
WATER	HANDWASHING SINK	103.00 Fahrenheit	
RAW CHICKEN	DRAWER COOLER	38.00 Fahrenheit	
COOKED CAULIFLOWER	UPRIGHT COOLER	40.00 Fahrenheit	
COOKED RICE	PREP LINE	166.00 Fahrenheit	COOLING IN SHALLOW PAN
MASALA SAUCE	WALK IN COOLER	40.00 Fahrenheit	
WATER	WAREWASHING SINK	133.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted on this date. This facility requires access to facilities in common in order to operate properly which include warewashing, cold storage, dry storage, and additional preparation space.

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 **10/5/2026**. 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.

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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: BIJEESH MUTTATH
PIC

Signed On: September 21, 2026