

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 FA0201785 - GARDENIA LOS GATOS		Site Address 115 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 09/29/2025		Placard Color & Score GREEN 81		
Program PR0302007 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GARDENIA COFFEE		Inspection Time 14:45 - 16:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CAROL WANG				FSC VICTOR GONZALEZ 01/03/2022

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						S
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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	
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		

OFFICIAL INSPECTION REPORT

Facility FA0201785 - GARDENIA LOS GATOS	Site Address 115 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 09/29/2025
Program PR0302007 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GARDENIA COFFEE	Inspection Time 14:45 - 16:45
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 pastry display counter, measured a bacon, egg and cheese pastry at 72F. At the downstairs 2 door reach in refrigerator, measured various potentially hazardous foods including scallops, fish, cheese, and cooked vegetables between 48F and 52F. Per operator, bacon, egg and cheese pastry stored from the morning at 9:00am. Per operator, various potentially hazardous foods stored from about 2 hours prior in the 2 door reach in refrigerator.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above.*

[SA] *Operator discarded bacon, egg and cheese pastry and moved all potentially hazardous foods from the 2 door reach in refrigerator to nearby walk-in refrigerator to facilitate proper holding temperatures.*

Minor Violations

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: *At the bar area, at the warewash machine, measured chlorine sanitizer at 10 PPM.*

[CA] *Ensure chlorine sanitizer at the warewash machine is maintained at least 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the walk-in refrigerator, observed reduced oxygen packaging (ROP) used on potentially hazardous foods including chicken and loco moco patties stored past the listed date/time.*

[CA] *Ensure all potentially hazardous foods intended for reduced oxygen packaging (vacuum packaging) is labeled with a date and time when packaged, and removed from the package within 48 hours. Any potentially hazardous foods intended from reduced oxygen packaging with a time frame greater than 48 hours shall ONLY be allowed through an approved HACCP plan from the California Department of Public Health (CDPH).*

[SA] *Operator discarded reduced oxygen packaged items from refrigeration.*

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

Inspector Observations: *At the bar area, observed multiple fruit flies around the dump sink. At the downstairs prep area, observed several flies and fruit flies.*

[CA] *Ensure facility is kept free of fly activity to prevent possible contamination of food.*

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

Inspector Observations: *In the downstairs prep and storage area, observed open bags of powdered sugar, sugar, flour, and bonito stored.*

[CA] *Ensure all open bags of dry food are immediately transferred to food grade containers and covered with a fitted lid.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0201785 - GARDENIA LOS GATOS	Site Address 115 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 09/29/2025
Program PR0302007 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GARDENIA COFFEE	Inspection Time 14:45 - 16:45

Measured Observations

Item	Location	Measurement	Comments
oat milk	3 door reach in refrigerator (bar)	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
quat sanitizer	3 compartment sink	300.00 PPM	
cheese	walk-in refrigerator	38.00 Fahrenheit	
quail eggs	3 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	10.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut tomatoes	3 door prep unit	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
liquid egg	2 door prep unit	40.00 Fahrenheit	
heavy cream	2 door prep unit	40.00 Fahrenheit	
cheese	prep unit	40.00 Fahrenheit	
milk	3 door reach in refrigerator (bar)	41.00 Fahrenheit	
watermelon	2 door reach in refrigerator (kitchen)	39.00 Fahrenheit	
tomato sauce	reach in refrigerator	39.00 Fahrenheit	
bacon, egg, and cheese pastry	front counter display	72.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
scallops, fish, cheese, and cooked vegetables	2 door reach in refrigerator (downstairs)	52.00 Fahrenheit	Measured between 48F and 52F.
salmon	drawer unit	37.00 Fahrenheit	
breakfast sandwiches	reach in refrigerator	38.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	39.00 Fahrenheit	
burger patties	drawer unit	38.00 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 **10/13/2025**. 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: CAROL WANG
OWNER
Signed On: September 29, 2025