

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 FA0201566 - POSH BAGEL		Site Address 310 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 03/19/2026		Placard Color & Score GREEN 79		
Program PR0305306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LE, HUNG		Inspection Time 10:05 - 11:40			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC DAvid Le 11/22/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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		
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	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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:

A. Measured the following items in the main preparation cooler unit inserts

1. One large cream cheese container between 52F at the top of the insert and 40F at the bottom portions of the insert
2. One container of sausages stacked above the fill line at 48F at the top of the insert and 41F at the bottom portions of the insert
3. One stack of sliced cheese on the lid of a cold top insert at 49F

The PIC stated the items were restocked less than 1 hour prior.

B. Measured one container of cooked boba at the beverage prep area at 74F set at ambient temperature. The PIC stated that boba is cooked every 3.5 hours and the remainder of each batch is discarded. No labeling or written documentation was present for the use of Time as a Public Health control.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] A. The foods were portioned out and set in a cooler to cool to 41F.

B. A label was set to indicate a discard time 4 hours after cooking and a TPHC template was provided at this time.

C. The cheese was relocated to inside the prep cooler.

Minor Violations

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

Inspector Observations:

1. Observed one dead adult german cockroach in a cabinet below the juicer.
2. Observed one dead adult oriental cockroach on the floor below a shelf in the dry storage room closet.

[CA] The premises of each food facility must be maintained free of vermin.

[COS] 1. The german cockroach was removed and the contents of the cabinet were checked. The cabinet was then sanitized and air dried. The PIC stated that Terminix services this facility and conducted a service this morning. Receipts were not available for review at the time of inspection. Additional evidence of cockroach activity indicating an infestation was not observed at this time.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime/debris in the following areas:

- On the non-food contact surfaces of the ice machine
- Throughout the cabinetry at the front service area, including below the register and beverage prep area
- The counter top surfaces below equipment at the front service area

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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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:

Observed cardboard lining shelving services at the front service area.

[CA] Discontinue using cardboard to line surfaces. Equipment surfaces must be durable, nonabsorbent, and easily cleanable.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiple wiping cloths stored at the food preparation areas outside of a sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] The person in charge created a sanitizer solution for the multiuse wiping cloths at 100 ppm chlorine and placed all cloths in the bucket.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed the waste water outlet piping of the espresso machine to be set directly in the floor sink.

[CA] Maintain the waste water pipe elevated with an air gap of at least 1 inch above the floor sink.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

An accumulation of debris and grime at the following areas:

- Below the back area preparation table
- Below the shelving throughout the back dry storage closet

[CA] Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES	PREPARATION COOLER	41.00 Fahrenheit	
CREAM CHEESE	PREPARATION COOLER	40.00 Fahrenheit	
OAT MILK	SMALL UPRIGHT COOLER	40.00 Fahrenheit	
WATER	PREPARATION AREA HAND WASHING SINK	100.00 Fahrenheit	
TUNA	PREPARATION COOLER	41.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
SLICED CHEESE	WALK IN COOLER	38.00 Fahrenheit	
JALEPEN0 CREAM CHEESE	PREPARATION COOLER	40.00 Fahrenheit	
FAT FREE MILK	SMALL UPRIGHT COOLER	39.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
HAM	WALK IN COOLER	38.00 Fahrenheit	
WATER	PREPARATION SINK	122.00 Fahrenheit	

Overall Comments:

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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 **4/2/2026**. 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.

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: Maria Mendez
PIC
Signed On: March 19, 2026