

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 FA0269571 - PURPLE ONION DELI		Site Address 14107 WINCHESTER BL R, LOS GATOS, CA 95032		Inspection Date 05/01/2025		Placard Color & Score GREEN 89		
Program PR0401114 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PURPLE ONION, INC.		Inspection Time 09:50 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By THEODORA				FSC Cosme Mis Martine 09/07/2029

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						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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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		X
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: No consumer advisory provided for raw or undercooked foods (seared ahi tuna).

[CA]: Provide a Consumer Advisory disclosure and reminder for all food items that can be ordered raw or undercooked.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Food contact surfaces/equipment such as hotel pans are stored in unused restroom.

[CA]: Food contact surfaces/equipment shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

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

Inspector Observations: Solution inside the sanitizing buckets measured below 200 ppm Quat Sanitizer.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

[COS]: Staff replaced sanitizer buckets with 200 ppm Quat sanitizer solution.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Personal milk bottle stored in 2 door under counter.

[CA]: Employee food shall be maintained separate from food that will be served to the public or shall be stored in a way that will prevent contamination of public food.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: The Turbo Chef Tornado Oven appears to be installed without plan review and approval from DEH Plan Check. Per Owner, unit is used for reheating pre-cooked food items such as sandwiches and melting cheese. Owner stated unit was installed approximately 12 years ago.

[CA]: All equipment shall be submitted to and written approval shall be received from DEH Plan Check for review prior to equipment installation. To submit for review, please complete the Plan Check application, original manufacturer specification sheet for the equipment, completed Exhaust Ventilation Exemption Application form, and a drawing to show the location for the TurboChef unit within the kitchen space. Prior to the final inspection, a written statement from a mechanical engineer to confirm that the ventilation provided is adequate in the area where the unvented equipment is installed must be received by our office.

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org
(408) 918-3400

Note: If equipment obtained approval from DEH Plan Check, please provide proof of plan approval to Specialist via email at Princess.Lagana@deh.sccgov.org.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	dish machine	50.00 PPM	
corn	prep line cooler 1	40.00 Fahrenheit	
chicken	final cooking temp	212.00 Fahrenheit	
milk	2 door under counter	41.00 Fahrenheit	
hotdog	warmer	166.00 Fahrenheit	
vegetable soup	warmer	165.00 Fahrenheit	
pork, chicken	walk in cooler	41.00 Fahrenheit	
quiche	prep line cooler 2	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ambient temp	open display cooler	38.00 Fahrenheit	
Quat sanitizer	3 comp sanitizer dispenser	200.00 PPM	
water	prep 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 **5/15/2025**. 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

Cosme Mis

Received By: Cos Mis Martin
Manager
Signed On: May 01, 2025