

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 FA0202154 - SWEET PEA'S CAFE		Site Address 453 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 12/02/2025	
Program PR0307124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MCBRIDE, MICHAEL & BRIAN		Inspection Time 09:35 - 11:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By BROOKLYN	FSC Michael McBride 05/12/2030		

Placard Color & Score
RED
62

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		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						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	X	
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		
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		X
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: *In the warmer, rice and chicken soup measured between 86F - 119F. Cook stated soup was placed into the warmer approximately 20 minutes prior to measurement.*

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[COS]: *Soup was reheated to 167F.*

Follow-up By
12/05/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the dry storage room, pre-packaged rice grains observed gnawed.*

[CA]: *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS]: *Pre-packaged rice voluntarily discarded.*

Follow-up By
12/05/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1. Observed Vermin: Documented in the following areas:*

- fresh and old rodent droppings in dry storage room on top of flour container*
- fresh and old rodent droppings in dry storage room in box of pre-packaged rice grains*
- 2. Photographs:** *Taken for documentation purposes.*
- 3. Supervisor Notified:** *Monica H.*

4. Notification: *The person in charge during inspection, Michael McBride, has been informed that the facility must close immediately.*

Pest control report from Crane Pest Control dated 11/02/2025 observed.

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Follow-up By
12/05/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Front hand sink did not have single use towels within the dispenser.*

[CA]: *All hand sink stations shall be equipped with single use towels within the dispenser at all times.*

[COS]: *Employee provided single use towels within the dispenser.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *No hot water provided at prep sink. Owner stated leak issue.*

[CA]: *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Repair prep sink.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the back prep line unit, raw shell eggs stored on shelving above ready to eat food.*

[CA]: *Properly store raw shell eggs beneath and separate from ready to eat food.*

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

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Inspector Observations: Accumulation of dust on the baffle filters of hood.

[CA]: Remove dust and routinely clean baffle filters.

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: 1. Both front and rear doors propped open throughout inspection.

[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.

2. Unsecured beverage cup stored on shelf at cook line.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

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

Inspector Observations: Large holes and gaps observed on walls and ceilings at ware-washing area.

[CA]: Seal all cracks, crevices, door, windows and any opening approximately 1/4 of an inch in diameter. Maintain walls, ceilings, and floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
half and half	under counter cooler	41.00 Fahrenheit	
mushroom sauce	warmer 2	140.00 Fahrenheit	
cut tomatoes	prep line cooler 2	41.00 Fahrenheit	
chicken	prpe line cooler 2	40.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
cream for crepe	ice bath	40.00 Fahrenheit	
ambient temp	1 door reach in	40.00 Fahrenheit	
mushroom soup	warmer 1	139.00 Fahrenheit	
burger patty	stove top	160.00 Fahrenheit	final cooking temp
water	hand sink rear	100.00 Fahrenheit	
pooled egg	display case rear	41.00 Fahrenheit	
cut watermelon	display case	40.00 Fahrenheit	
pesto sauce	warmer 2	145.00 Fahrenheit	
turkey	prep line cooler 2	40.00 Fahrenheit	
heavy whipping cream	2 door reach in	41.00 Fahrenheit	
milk	under counter cooler	41.00 Fahrenheit	
pico de gallo	display case	40.00 Fahrenheit	
Chlorine sanitizer	dish machine under counter	50.00 PPM	
Quat sanitizer	3 comp sink	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Facility is ordered closed due to evidence of a vermin infestation.

Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior

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doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).
- Facility is to remain closed until vermin infestation is completely abated.

- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

- Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408) 918-3400 to schedule a follow up inspection.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/16/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Michael McBride
Owner

Signed On: December 02, 2025