

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 FA0202118 - NAMASTE	Site Address 35 E MAIN ST, LOS GATOS, CA 95030	Inspection Date 08/14/2025
Program PR0305358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DDT PASTA INC	Inspection Time 14:15 - 15:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By TEJINDRA TULACHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/14/2025

Cited On: 08/11/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 08/14/2025. See details below.

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/14/2025

Minor Violations

Cited On: 08/11/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/14/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

The following MAJOR violations have been corrected:

K23M - Cockroach activity

- No live activity observed within the facility.
- Pest control report for 08/14/2025 reviewed. Report noted that no live roaches found.
- Continue to clean and sanitize all areas with activity/previous activity, and clean equipment to keep free of food debris.
- Continue to seal cracks and crevices around outlets, walls, panels, and wall mounted equipment. Repair any broken tiles, walls and peeling paint to prevent harborage.
- Continue to communicate with pest control to provide service for the facility.
- Use monitoring traps in areas with previous activity to evaluate for new/current activity.
- If activity is found within the facility, facility shall self-close to provide corrective action. Facility shall not continue operating with the presence of cockroach activity.

****As noted during the previous inspection conducted on 08/11/2024, this was a repeat violation and the third closure violation due to vermin including violations noted on August 31, 2023, and September 23, 2024. Any future violations may result in further enforcement including additional fees and office hearings.****

K07M - Improper holding temperatures

- All potentially hazardous foods in the facility held at proper holding temperatures. Continue to maintain potentially hazardous foods cold at 41F and below or hot at 135F and above.

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The following MAJOR violation was not corrected:

K22M - Improper disposal of wastewater

- Observed the drain for the front counter handwash station was not draining. Operator stated they contacted a plumber that came in and needed different equipment to repair the issue.
- Operator to send video evidence of corrective action for the floor drain. Floor drain shall be able to properly dispose of wastewater.
- Operation of the facility with non-functioning drainage may result in further enforcement.

Facility reopened and okay to operate.

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 **8/28/2025**. 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: TEJINDRA TULACHA
CHEF

Signed On: August 14, 2025