

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 FA0201505 - AURUM		Site Address 132 STATE ST, LOS ALTOS, CA 94022		Inspection Date 08/24/2026		Placard Color & Score GREEN 79		
Program PR0304400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BRAIN FOODS LLC		Inspection Time 12:55 - 14:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By SATYN				FSC manish tyagi 3/14/29

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						
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	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						S
K10	Proper cooking time & temperatures	X						S
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						
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	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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		

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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:

1. Observed cooked tomato sauce on top of and not submerged in a shallow ice bath measured at 63F. The PIC stated the sauce was placed out approximately 2.5 hours prior.

2. Observed one container of cream on top of the prep line without temperature control measured at 61F. The PIC stated the cream was removed from the cooler below approximately 1 hour prior.

[CA] PHFs shall be held at 41°F or below while cold holding.

[SA] 1. It was discussed with the cook that the sauces are held out for lunch service on top of an ice bath for 4 hours and then discarded between the lunch and dinner service. No approved time control plan was located on file and a template was provided at time of inspection. Ensure the sauce is discarded no more than 4 hours after removal from temperature control.

[COS] 2. The cream was relocated to the reach in cooler below.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Not all food handlers were able to provide current food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Observed the handwashing sink closest to the warewashing area to be partially blocked by a rolling cart.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The cart was relocated at this time.

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

Inspector Observations:

Observed one dead adult german cockroach on the floor below the three compartment sink. No other evidence of vermin was observed at this time. It was discussed the most recent pest control service was conducted approximately 10 days ago with ongoing treatment on a monthly basis, with fogging as needed.

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

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:

Observed box of raw chicken stored directly on the floor below the preparation sink.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

[COS] Box of chicken relocated to drain board of preparation sink.

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Test strips were unavailable to test chlorine sanitizer.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED POTATOES	REACH IN COOLER	40.00 Fahrenheit	
COOKED VEGETABLES	MIDDLE REACH IN COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	UPRIGHT DISH MACHINE	50.00 PPM	CHLORINE
COOKED VEGETABLE FILLING	REACH IN COOLER	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
TOMATO CURRY	COLD TOP COOLER	39.00 Fahrenheit	
SANITIZER CONCENTRATION	UNDER COUNTER DISH MACHINE	50.00 PPM	CHLORINE
WATER	COOKS LINE HANDWASHING SINK	108.00 Fahrenheit	
CHICKEN	FINAL COOKING TEMPERATURE	171.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	37.00 Fahrenheit	
CHICKEN	SPEED RACK	130.00 Fahrenheit	COOLING APPROXIMATELY 30 MINUTES
CHEESE	MIDDLE REACH IN COOLER	40.00 Fahrenheit	
VEGETABLE CURRY	COLD TOP COOLER	36.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
TOMATO CURRY	DRAWER COOLER	38.00 Fahrenheit	
CHICKEN	SPEED RACK	143.00 Fahrenheit	COOLING APPROXIMATELY 30 MINUTES
COOKED RICE	WALK IN COOLER	41.00 Fahrenheit	
WATER	BACK PREP AREA HANDWASHING SINK	108.00 Fahrenheit	
SPINACH	DRAWER COOLER	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 **9/7/2026**. 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: SATHIYARAJAN SUNDARANATHAN
MANAGER
Signed On: August 24, 2026