

# 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 FA0201792 - VITALITY BOWLS #36		Site Address 13 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 03/12/2026	
Program PR0305130 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SV FOODS LLC		Inspection Time 14:30 - 16:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By KYLIE	FSC VEERABHADRA GUNDU 03/11/2029	

Placard Color & Score
<b>GREEN</b>
<b>74</b>

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	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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	X			N
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	X	
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	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		
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	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:** *At the front counter, in the 2 door prep unit, measured potentially hazardous foods maintained between 55F and 60F including cooked chicken, cooked steak, hummus, parmesan cheese, roasted tomatoes, sliced cheese, marinated eggs, hard boiled eggs, garlic aioli, green goddess dressing, and pesto sauce. Per operator, potentially hazardous foods stored in the 2 door prep unit ranging from the previous day to over 4 hours prior. Measured ambient air temperature of 2 door prep unit at 57F.*

*At the front counter, on the counter-top, measured container of cooked quinoa rice at 72F and quinoa in a rice cooker/warmer at 80F. Per operator, containers of cooked quinoa rice are from the previous day, are not for use, and to be discarded.*

**[CA]** *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

**[SA]** *Operator discarded containers of cooked quinoa rice. Potentially hazardous foods in the 2 door prep unit were VC&D due to time and temperature abuse. Employees instructed to discontinue use of 2 door prep unit for holding potentially hazardous foods until unit can be repaired.*

### Minor Violations

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

**Inspector Observations:** *At the front prep area, observed paper towels inaccessible from the paper towel dispenser. Employees were unable to unlock the dispenser to provide paper towels. Operator provided paper towels in the nearby area for use.*

**[CA]** *Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.*

**[SA]** *Operator placed napkins by the handwash station for temporary use until paper towel dispenser could be accessed and provide paper towels.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Observed overflowing water from all compartments at the 3 compartment sink and mixing with the sanitizer in the sanitizing compartment. Measured quaternary ammonium sanitizer at less than 100 PPM.*

**[CA]** *Ensure sanitizing compartment is kept clean with quaternary ammonium sanitizer maintained at 200 PPM.*

**[COS]** *Operator drained all sinks and refilled sanitizing compartment with quaternary ammonium sanitizer measured at 200 PPM.*

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

**Inspector Observations:** *In the back prep area and the employee restroom, observed low water pressure from the handwash sinks. At the employee restroom, measured a lack of hot water for handwashing.*

**[CA]** *Ensure hot water for handwashing is provided between 100F and 108F. Handwash sinks shall provide adequate water pressure to allow for proper handwashing.*

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

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**Inspector Observations:** *On a sticky trap by the unused ice machine, observed dead/dried cockroaches.*

**[CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service as necessary.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed an open bag of rice stored on the floor in the dry storage area. In the back prep area, observed open bags of dry food stored .*

**[CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid. Ensure all food is stored at least 6" off the floor on approved shelving.**

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:** *Measured ambient air temperature of 2 door prep unit at 57F.*

**[CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F and below.**

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

**Inspector Observations:** *In the back prep area, observed a missing wall panel above the walk-in refrigerator, and a worn/degraded panel towards towards the back storage area. In the back prep area, observed accumulation of debris on walls.*

**[CA] Ensure all walls are smooth, durable, and easily cleanable. Walls shall be properly finished and sealed to prevent an entrance for and possible harborage of vermin. Walls shall be frequently cleaned and maintained to prevent harborage of vermin.**

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	measured at less than 100 PPM
soymilk	walk-in refrigerator	41.00 Fahrenheit	
cooked chicken, cooked steak, hummus, parmesan cheese, roasted tomatoes, sliced cheese, marinated eggs, hard boiled eggs	2 door prep unit	60.00 Fahrenheit	measured between 55F and 60F
ambient air temperature	2 door prep unit (front prep)	57.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked quinoa rice	rice cooker/warmer	80.00 Fahrenheit	
orange juice	reach in refrigerator	41.00 Fahrenheit	
coconut milk	undercounter refrigerator	41.00 Fahrenheit	
soymilk	undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	counter-top freezer (stored on floor)	19.00 Fahrenheit	
quaternary ammonium sanitizer	dispenser/3 compartment sink	200.00 PPM	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
ambient air temperature	2 door prep unit (back prep)	39.00 Fahrenheit	
cooked quinoa rice	counter-top	72.00 Fahrenheit	
garlic aioli, green goddess dressing, pesto sauce	2 door prep unit	60.00 Fahrenheit	measured between 55F and 60F
cooked quinoa rice	large rice cooker/warmer	162.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator	39.00 Fahrenheit	
pesto	walk-in refrigerator	41.00 Fahrenheit	
hot water	handwash sink (restroom)	68.00 Fahrenheit	
green juice	reach in refrigerator	41.00 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 **3/26/2026**. 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:** KYLIE  
 EMPLOYEE  
**Signed On:** March 12, 2026