

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 FA0202042 - DIO DEKA		Site Address 210 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 03/27/2025		Placard Color & Score YELLOW 56		
Program PR0306114 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KRONOS, LLC		Inspection Time 18:25 - 20:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By NIKOS KALOURIS				FSC Felipe D Sanchez B 12/13/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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			
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		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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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:

1. Major Violation: At the cookline, in the top inserts of the prep cooler across the solid fuel grill, marinated lamb was measured at 54°F at 6:40 pm. Per chef, they moved it from the basement walk in cooler to the prep cooler about an hour prior.

2. Major Violation: Cooked potatoes were found stored on a prep table near the fryer. Per chef, they cooked them about an hour ago.

3. Minor Violation: At the cookline, in the top inserts of the prep cooler across the fryer, pasta noodles were stored too high in the 1/3 hotel pan. The pan was also double stacked.

Note: all other PHFs in the cooler were at 41°F or below

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Chef moved the lamb to the bottom section of the cooler.

[COS] 2. Chef agreed to place the potatoes on time as a public health and discard after 4 cumulative hours from removal of fryer.

[COS] Chef split the pasta into the two 1/3 hotel pan inserts and moved one to the kitchen walk in cooler.

Follow-up By
04/01/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the back kitchen prep area, on the prep table, cut tomatoes were found stored on an improperly made ice bath to cool down. Tomatoes were measured at 65°F at around 7 pm. Per chef, they cut the tomatoes around 4 pm.

[CA] Potentially Hazardous Foods shall be cooled within four hours to 41°F or less if prepared from ingredients at ambient temperature.

[COS] Chef agreed to discard tomatoes after 4 cumulative hours from cutting the tomatoes.

Follow-up By
04/01/2025

K14 - 8 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:

In the back of house area, at the conveyor dishwasher, chlorine measured at 0 ppm and it reached a maximum temperature 138°F while actively warewashing.

Note: the conveyor dishwasher can be set up with either chemical or hot water sanitization.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility will run items through the conveyor to wash and sanitize them in the undercounter dishwasher found directly next to it.

Follow-up By
04/01/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

In the basement prep area, in the single door upright freezer and the walk in cooler, numerous amounts of potentially hazardous foods were found in reduced oxygen packaging for longer than 48 hours without an approved Hazard Analysis Critical Control Point plan approved by the California Department of Public Health. Several packaged of turkey slices were found dated 3/27/25.

Follow-up By
04/01/2025

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[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. cease use of the vacuum sealer until an approve HACCP plan is obtained or SOPs to follow exemption are provided.

[COS/SA] Items dated for longer than 48 hours were opened, denatured with chlorine, and discarded. See VC&D report. Items dated for less than 48 hours were removed from their packaging, wrapped in plastic, and placed back in the freezer.

Note: Per PIC and chef they do not know who is vacuum sealing the items.

Minor Violations

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:

At the cookline, in the bottom section of the prep cooler across the grill, raw salmon was found stored above cut vegetables.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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:

Facility lacks the testing materials for their choice of sanitizer at the three compartment sink, quaternary ammonia.

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

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:

In the basement area, in the office, there is an UltraSource UltraVac vacuum sealer.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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:

In use service utensils throughout the facility were found stored in containers with water measuring about 90°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The exhaust hood in the back of house cook line area has a gap.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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

Inspector Observations:

There are several holes in the walls and ceiling tiles of the kitchen and basement area.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair the surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Tomatoes	Ice Bath	64.00 Fahrenheit	
Chlorine - Sanitizer	Conveyor Dishwasher	0.00 PPM	
Chlorine - Sanitizer	Dishwasher - Indoor Bar	50.00 PPM	
Water	Three Compartment Sink - All	120.00 Fahrenheit	
Hot Water	Undercounter Dishwasher	161.00 Fahrenheit	
Ambient Air	Undercounter Cooler - Outside Bar	38.00 Fahrenheit	
Rice	Rice Cooker	135.00 Fahrenheit	
Feta Cheese	Walk in Cooler - Prep Area	40.00 Fahrenheit	
Potatoes	Fryer Basket	90.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	300.00 PPM	
Fries	Table - Cookline	60.00 Fahrenheit	
Lamb	Prep Cooler - Top Insert	54.00 Fahrenheit	
Lamb	Walk in Cooler - Basement	41.00 Fahrenheit	
Feta	Prep Cooler	39.00 Fahrenheit	
Salmon	Final Cook	155.00 Fahrenheit	
Steak	Final Cook	139.00 Fahrenheit	
Water	Hand Sink - All	100.00 Fahrenheit	
Salmon	Prep Cooler - Bottom	41.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 4/10/2025. 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: Nikos
Owner
Signed On: March 27, 2025