

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0277267 - OY GLUTEN FREE BAKING COMPANY	Site Address 276 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 12/04/2024
Program PR0419024 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name GOURMET MOMMIES, INC	Inspection Time 10:20 - 11:20
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By PETER OH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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 coffee prep area, observed an unapproved ice machine stored in the area. [CA] Ensure only approved commercial equipment with proper certifications are used. Provide spec sheets to district inspector for proposal of any new equipment.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: In the coffee prep area, observed wastewater drainage was disconnected from the handwash station. [CA] Ensure plumbing for the handwash station is installed as required by applicable plumbing codes.

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

Inspector Observations: Observed unapproved flooring installed in proposed food prep areas. [CA] Facility floors, walls, and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

The following inspection was conducted for a facility evaluation/change of ownership.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CROISSANTE

NEW OWNER: B PASTRY

The applicant has not completed the facility evaluation application process for an Environmental Health Permit. Facility is not okay to operate.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application after completion of the facility evaluation application process.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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Facility was not fully completed and is still undergoing construction. Next inspection is a second inspection and to be charged an inspection fee of \$298.00.

The facility shall only receive approval to operate when facility can be inspected as ready to operate.

- Provide hand soap and paper towel dispensers at all handwash stations.**
- All refrigeration shall be powered on to be tested for proper function.**
- Hot water shall be provided between 100F to 108F at all handwash stations, and provided at 120F at all warewash, prep, and mop sinks.**
- All plumbing, electrical, and construction related work shall be completed.**
- Any new equipment installed may be required to receive approval through plan check.**

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 **12/18/2024**. 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: PETER OH
CONTRACTOR
Signed On: December 04, 2024