

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 FA0201791 - THE POSH BAGEL (2)		Site Address 125 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 05/25/2026		Placard Color & Score GREEN 90		
Program PR0305655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HONG SOK PARTNERSHIP		Inspection Time 10:40 - 11:55			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ERIC SOK				FSC ERIC SOK 12/15/2029

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			N
K08	Time as a public health control; procedures & records	X						N
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						
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0201791 - THE POSH BAGEL (2)		Site Address 125 W MAIN ST, LOS GATOS, CA 95030	Inspection Date 05/25/2026
Program PR0305655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HONG SOK PARTNERSHIP	Inspection Time 10:40 - 11:55
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: *In the prep area, measured boba/tapioca pearls stored at 76F, oat milk stored at 65F, and milk stored at 75F. Per operator, boba/tapioca pearls stored from 8:00am, oat milk stored from 30 minutes prior, and milk stored from 10 minutes prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time marked/logged when removed from temperature control, and served within 4 hours or discard.*

[SA] *Operator moved oat milk and milk to 2 door reach in refrigerator to facilitate proper holding temperatures. Boba/tapioca pearls were sold out.*

Minor Violations

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

Inspector Observations: *Observed open packages of tea in the cabinet, and large open bag of sugar stored on shelving.*

[CA] *Ensure all open bags of food are transferred or stored in food grade containers and covered with a fitted lid.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
orange juice	sliding 2 door reach in refrigerator (self-service)	41.00 Fahrenheit	
boba/tapioca pearls	counter-top	76.00 Fahrenheit	
milk	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
pesto	2 door prep unit	4.00 Fahrenheit	
milk	counter-top	75.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
pooled eggs	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
oat milk	counter-top	65.00 Fahrenheit	
cream cheese	sliding 2 door reach in refrigerator (self-service)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cream cheese	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
sliced ham	2 door prep unit	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 **6/8/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0201791 - THE POSH BAGEL (2)	Site Address 125 W MAIN ST, LOS GATOS, CA 95030	Inspection Date 05/25/2026
Program PR0305655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HONG SOK PARTNERSHIP	Inspection Time 10:40 - 11:55

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: ERIC SOK
MANAGER

Signed On: May 25, 2026