

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 FA0201570 - DRAEGER'S-DELI		Site Address 342 1ST ST, LOS ALTOS, CA 94022	Inspection Date 01/05/2026
Program PR0303471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DRAEGERS SUPERMARKET	Inspection Time 15:45 - 16:30
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By SALVADOR	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/05/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE CREAM OF TOMATO AT 95F, CLAM CHOWDER AT 113F AND CORN CHOWDER AT 69F IN THE HOT HOLDING UNIT BY THE SALAD BAR. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F MINIMUM. SA: REHEAT TO 165F THEN HOT HOLD AT 135F MINIMUM.

Cited On: 01/05/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/05/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

THE HOT WATER HEATER WAS REPAIRED AND IT CAN NOW PROVIDE HOT WATER AT THE 3 COMPARTMENT SINK AT 120F, FOOD PREP SINK AT 120F AND HAND WASH SINK AT 100F MINIMUM.

OK TO RE-OPEN.

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 **1/19/2026**. 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: CRAIG KOLSRUD
MANAGER

Signed On: January 05, 2026