

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 FA0202181 - MAPLE LEAF DONUT		Site Address 540 N SANTA CRUZ AV J, LOS GATOS, CA 95030		Inspection Date 06/05/2025		Placard Color & Score GREEN 81		
Program PR0304377 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NINEATH BEN		Inspection Time 10:50 - 11:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By TIHO				FSC Lim Tiho 02/26/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records			X	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						S
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	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		
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		X
K40	Wiping cloths: properly used, stored		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
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: *REPEAT VIOLATION*

1. Creamer on table measured at 60F. Staff stated it's been out for approximately 1 hour prior to measurement.

2. Multiple Potentially Hazardous Food (PHFs) in prep line cooler measured between 45F - 51F. Ambient temperature of unit measured at 56F.

[CA]: PHFs shall be cold held at 41F or below.

[COS]: PHFs that were out of temperature for more than 4 hours were voluntarily discarded. PHFs that were out of temperature for less than 4 hours were relocated to another well functioning cooling unit. Staff adjusted thermostat of unit.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *REPEAT VIOLATION*

Ham and cheese subject to Time As A Public Health Control (TPHC) is stored in room temperature without time marking. Per Staff, ham and cheese was cooked approximately 2 hours prior.

[CA]: When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS]: Ham and cheese time marked to be discarded on the 4th hour after it was removed from temperature control.

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: *REPEAT VIOLATION*

In the 3 door reach in, raw shell eggs were stored above ready to eat food.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing temperature measuring devices in refrigeration units.

[CA]: Provide thermometers that are located to measure air temperature in the warmest part of the refrigeration units.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloth stored on rear prep table without being placed back into the sanitizer bucket in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Personal cell phone and personal unsecured drink stored on prep line cooler. No direct contamination.

Personal unsecured drink stored on shelf above rear prep table. No direct contamination.

[CA]: Personal items shall be stored in a designated area separate from food and food contact surfaces.

2. Entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	2 comp sink	120.00 Fahrenheit	
raw shell egg	3 door reach in	39.00 Fahrenheit	IR
salmon	prep line cooler	40.00 Fahrenheit	
milk	prep line cooler 2	38.00 Fahrenheit	
deli ham	prep line cooler 1	47.00 Fahrenheit	deli turkey: 49F pooled egg: 45F cut tomatoes: 51F cream cheese: 41F salmon: 46F mayonnaise: 60F
deli turkey	3 door reach in	40.00 Fahrenheit	IR
water	restroom hand sink	101.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
pooled egg	prep line cooler 2	40.00 Fahrenheit	

Overall Comments:

Per previous inspection report on 02/22/2024, Tiho is leasing the business from permit owner. Permit owner is liable for business. If permit owner declines liability, owner will have to obtain new permit to operate.

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 **6/19/2025**. 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: Tiho Lim
PIC
Signed On: June 05, 2025