

# 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

<b>Facility</b> FA0201892 - MR PICKLE'S SANDWICH SHOP		<b>Site Address</b> 151 N SANTA CRUZ AV, LOS GATOS, CA 95030		<b>Inspection Date</b> 04/01/2024	
<b>Program</b> PR0307080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CHARLSTON PARK		<b>Inspection Time</b> 13:50 - 15:25
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CHARLES PARK	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>84</b>

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						
K08 Time as a public health control; procedures & records						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				
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		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		
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		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		
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

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

**Inspector Observations: At the 3 compartment sink, measured hot water at 65F and at the handwash sink, measured hot water at 70F. Observed hot water heater was off. [CA] Ensure hot water is maintained at 100F at the handwash stations, and 120F at all warewash, prep, and mop sinks. [COS] Operator turned pilot light for hot water back on. Remeasured hot water at the 3 compartment sink at 130F.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food safety manager certificate was unavailable upon request. Observed expired and missing food handler cards. [CA] Ensure at least one valid food safety manager certificate is obtained and posted within the facility. All other food employees shall obtain food handler cards.**

K14 - 3 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: At the 3 compartment sink, measured quaternary ammonia sanitizer at less than 100 PPM. [CA] Ensure quaternary ammonia sanitizer is maintained at 200 PPM for proper cleaning and sanitizing of utensils and equipment.**

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

**Inspector Observations: By the warewash area, observed a used wiping cloth stored on top of a bucket. [CA] Ensure wiping cloths are stored in sanitizer buckets with applicable sanitizer such as chlorine sanitizer at 100 PPM or quaternary ammonia sanitizer at 200 PPM.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
roast beef	freezer chest	5.00 Fahrenheit	
sliced roast beef	2 door prep unit	41.00 Fahrenheit	
sliced turkey	2 door prep unit	41.00 Fahrenheit	
macaroni salad	reach in refrigerator	38.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	100.00 PPM	or less
sliced tomatoes	2 door prep unit	38.00 Fahrenheit	
mortadella	2 door prep unit	38.00 Fahrenheit	
roast beef	reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	70.00 Fahrenheit	
chicken	freezer chest	5.00 Fahrenheit	
tuna salad	2 door prep unit	38.00 Fahrenheit	
hot water	3 compartment sink	65.00 Fahrenheit	Remeasured at 130F.

### 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 **4/15/2024**. 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.

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**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



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**Received By:** CHARLES PARK  
OWNER

**Signed On:** April 01, 2024