

**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 FA0258707 - CAFE NUR		Site Address 280 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 03/18/2026	
Program PR0378919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TOSUN, YUSUF		Inspection Time 10:40 - 13:15
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION		Consent By ANTONIO	FSC	

Placard Color & Score
<b>RED</b>
<b>68</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				
K06 Adequate handwash facilities supplied, accessible	X						
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						S
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					N

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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K45 Floor, walls, ceilings: built,maintained, clean		X
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**1. Observed Vermin: Documented in the following areas:**

- One live nymph on the wall above the dish machine in the warewashing area
- One live nymph on the floor below the three compartment sink drainboard near the dish machine
- Multiple live adult cockroaches on the lower rail of the dish machine
- Multiple live adult cockroaches on the interior panel behind the chemical dispenser of the dish machine
- One live adult cockroaches on the wall above the preparation sink
- Multiple dead adult cockroaches on the floor below and around the dish machine
- One dead adult cockroach behind the trim of the wall between the FRP panels above the dish machine

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Calvin Hee**

**4. Notification: The person in charge during inspection, Yusuf Tosun, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

### Minor Violations

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

**Inspector Observations:**

**A valid food safety manager certification was not available for review at the time of inspection.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:**

**Observed latex gloves at the shelf in the hallway towards the back preparation area**

**[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Follow-up By**  
03/19/2026

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**Inspector Observations:**

**Measured one container of hummus at 46F and one container of cucumber and tomato salad at 48F in the cold preparation cooler across from the cooks line. The PIC stated the food was placed in the unit approximately 30 minutes prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Maintain the preparation cooler lid closed between use to facilitate cold holding.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

**Gyro was observed being placed in a single deep metal container after cooking to cool at ambient temperature.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.**

**[COS] The food workers changed to using multiple shallow metal pan to cool and facilitate heat transfer.**

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:**

**Observed raw shelled eggs stored above ready to eat vegetables in the reach in cooler at the back preparation area.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:**

**1. Observed multi-use wiping clothes stored at the front preparation counters outside of a sanitizer solution.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**2. Observed chemical spray bottles without labeling at the back storage area**

**[CA] Chemicals once removed from original container shall be labeled with common name.**

**3. Observed unapproved Raid insecticide stored in the back kitchen and dry storage areas of the facility.**

**[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:**

**Observed an accumulation of grime on the exterior surfaces of the reach in preparation cooler across from the cooks line**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

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**Inspector Observations:**

1. **Observed plastic grocery bags being used as food storage**
  
2. **Observed cardboard being used to line the shelves at the back storage area**

**[CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards.**

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. **Observed an unused ice machine stored below drainboard of the three compartment sink.**

**Follow-up By**  
03/19/2026

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

2. **Observed gaps between the wall and wood used to mount the shelving above the three compartment sink and preparation sink.**

**[CA] Eliminate these gaps to prevent the harborage of vermin.**

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

**Inspector Observations:**

**Observed an accumulation of grime/debris on the floors below the three compartment sink, preparation sink, and around the dish machine.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

**Performance-Based Inspection Questions**

Needs Improvement - No rodents, insects, birds, or animals.

**Measured Observations**

Item	Location	Measurement	Comments
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
WATER	THREE COMPARTMENT SINK	128.00 Fahrenheit	
COOKED CHICKEN	REACH IN COOLER ACROSS FROM COOKS LINE	40.00 Fahrenheit	
LAMB	REACH IN COOLER ACROSS FROM COOKS LINE	41.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
HUMMUS	FRONT DISPLAY COOLER	38.00 Fahrenheit	
TOMATO PASTE	BACK REACH IN COOLER	37.00 Fahrenheit	
CHEESE	BACK REACH IN COOLER	40.00 Fahrenheit	
GYRO	VERTICAL BROILER	166.00 Fahrenheit	FINAL COOKING TEMPERATURE
TZATZIKI SAUCE	FRONT DISPLAY COOLER	40.00 Fahrenheit	

**Overall Comments:**

***This facility shall remain closed until all major violations have been verified corrected by this department.***

***Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.***

***Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.***

***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code***

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**Section B11-55.**

***If this facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/1/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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:** Yusuf Tosun  
Owner

**Signed On:** March 18, 2026