

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 FA0281047 - SUE'S GALLERY CAFE		Site Address 14665 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 09/03/2026		Placard Color & Score GREEN 79		
Program PR0422028 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SUE'S TABLE, LLC		Inspection Time 10:30 - 13:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JAMES LE				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					S
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				
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		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

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

Inspector Observations: *By the cashier, ham and cheese pastry in non-refrigerated display case measured at 71F. PIC stated pastry had been on display for 3 hours.*

[CA] *Potentially hazardous foods shall be held cold at 41F and below or hot at 135F and above.*

[COS] *PIC served ham and cheese pastry within 4 hours from when it was removed from temperature control.*

Minor Violations

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

Inspector Observations: *PIC was unable to present food safety certificate and food handler cards for review.*

[CA] *Food facilities that handle open food are required to have at least one food safety certificate. Employees that handle, prepare, or serve food are required to have food handler cards. Keep documentation on site for review.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the main prep counter, inadequate water pressure at the handwash sink.*

[CA] *An adequate supply of pressurized water shall be provided at each handwash sink.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Tri-fold door leading to outdoor seating area kept open. Observed one fly in the food facility.*

[CA] *Food facility must be kept free of insects and vermin. Keep all doors closed during hours of operation to prevent the entrance of insects and vermin.*

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

Inspector Observations: *Used wiping cloths stored on top of coffee machine and counters.*

[CA] *Used wiping cloths must be stored in sanitizer buckets with applicable sanitizer such as chlorine sanitizer at 100ppm or quaternary ammonium sanitizer at 200ppm.*

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

Inspector Observations: *Food debris and empty cup observed on the floor behind the ice machine.*

[CA] *Food facility floors shall be kept clean and maintained.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
marscapone	prep fridge	40.00 Fahrenheit	
ham and cheese pastry	display case	71.00 Fahrenheit	
hot water	bathroom handwash sink	100.00 Fahrenheit	
yogurt parfait	under counter fridge	41.00 Fahrenheit	
jalapeno spread	prep fridge	43.00 Fahrenheit	used for preparation
pesto	prep fridge	39.00 Fahrenheit	
hot water	prep counter handwash sink	100.00 Fahrenheit	
ambient air	upright fridge	57.00 Fahrenheit	temperature remeasured at 41F after leaving closed for 15 minutes
chlorine sanitizer	3 comp sink	100.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
ambient air	2 door under counter fridge	41.00 Fahrenheit	

Overall Comments:

Report written by Natalie Hak and Frank Leong
Joint inspection with Natalie Hak

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 **9/17/2026**. 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: JAMES LE
MANAGER
Signed On: September 03, 2026