

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 FA0201791 - THE POSH BAGEL (2)		Site Address 125 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 06/16/2025	
Program PR0305655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HONG SOK PARTNERSHIP		Inspection Time 10:50 - 12:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ERIC SOK	FSC ERIK SOK 12/15/2029		

Placard Color & Score

GREEN
92

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						N
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *In the 2 door prep unit, measured sliced cheese at 49F. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [SA] Operator moved sliced cheese to undercounter refrigeration to facilitate proper holding temperatures.*

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

Inspector Observations: *In the kitchen area, on the counter-top and display unit, measured bagel dogs between 74F and 78F. Per operator, bagel dogs prepared an hour prior and stored to cool. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; separated into smaller portions; and/or using shallow containers. PHF's that have cooled to room temperature shall be moved to refrigeration to facilitate cooling. [COS] Operator moved bagel dogs to nearby refrigeration to facilitate cooling.*

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

Inspector Observations: *Observed cracks and crevices around the bottom of the proofer and standing water in the area. In the same area, around a wall corner, observed cracks and crevices on stainless steel corner covers. [CA] Ensure cracks and crevices are sealed to prevent harborage of vermin. Keep floors dry and clean to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
pooled eggs	2 door prep unit	41.00 Fahrenheit	
cream cheese	2 door prep unit	41.00 Fahrenheit	
sausage	walk-in refrigerator	38.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	37.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced turkey	2 door prep unit	41.00 Fahrenheit	
sliced cheese	2 door prep unit	49.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
milk	2 door reach in refrigerator	39.00 Fahrenheit	
Vietnamese coffee	2 door reach in refrigerator	39.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	
milk tea	2 door reach in refrigerator	38.00 Fahrenheit	

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 **6/30/2025**. 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.

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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



Received By: ERIC SOK
PIC
Signed On: June 16, 2025