

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 FA0201785 - GARDENIA LOS GATOS		Site Address 115 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/31/2024		Placard Color & Score GREEN 80		
Program PR0302007 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GARDENIA COFFEE		Inspection Time 16:15 - 18:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DAVID INTONATO				FSC DAVID INTONATO 11/29/2028

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		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						
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	X	
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	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		
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: At the bar area, in the barista side 3 door undercounter refrigerator, measured whole milk, half and half, fat free milk, almond milk, and oat milk at 53F. Measured ambient air temperature of 3 door undercounter refrigerator between 53F and 54F. Per operator, food items stored in refrigeration from 12:00pm. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator to discontinue use of barista side 3 door undercounter refrigerator until it can be repaired and maintain potentially hazardous foods at 41F and below. Container of whole milk, half and half, fat free milk, almond milk, and oat milk was VC&D due to time and temperature abuse.

In the steam table/cold wells, measured cooked corn at 68F. In the 2 door prep unit, measured double stacked containers of cheese curds and cooked potatoes at 54F. Per operator, cooked corn was placed in the steam table about 30 minutes prior, and cheese curds and cooked potatoes stored in the insert prep top of the 2 door prep unit about 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below, or held hot at 135F and above to prevent bacterial growth. [SA] Operator reheated cooked corn on the stove prior to replacing in the steam table, and rearranged containers in the insert prep top of the 2 door prep unit to be placed directly in contact with cold airflow.

Minor Violations

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

Inspector Observations: Employee food handler cards are unavailable for review. [CA] Ensure all employees that handle food obtain a valid food handler card. Food handler cards shall be available on-site for review.

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

Inspector Observations: In the downstairs prep room, observed fruit flies by the ice machines and soda lines. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the downstairs dry storage room, observed open bags of dry food stored in the area. [CA] Ensure open bags of dry food are placed in a food grade container with a fitted lid, or transferred to a food grade container with a fitted lid.

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

Inspector Observations: At the bar area, measured ambient air temperature of 3 door undercounter refrigerator (used by barista) at 53F to 54F. [CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F or below to prevent bacterial growth.

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

Inspector Observations: In the kitchen area, to the right of the employee service station, observed cracks and crevices to the on the ceiling above the wastewater pipe. Underneath the 3 compartment sink, observed a crevice forming between cove base tiles. In the downstairs prep area, observed gaps between stainless steel panels in the wall corner/edges.

In the bar area, by the floor sinks, observed accumulation of debris and refuse in the area. [CA] Ensure floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chicken tenders	drawer unit	41.00 Fahrenheit	
cheese curds	2 door prep unit	53.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
cooked beef	2 door prep unit	41.00 Fahrenheit	
cooked corn	steam table	68.00 Fahrenheit	
cooked potatoes	2 door prep unit	53.00 Fahrenheit	
cooked macaroni	2 door prep unit	41.00 Fahrenheit	
ambient air temperature	3 door undercounter refrigerator (bar)	54.00 Fahrenheit	
raw beef	drawer unit	39.00 Fahrenheit	
creme brulee	walk-in refrigerator	41.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
cooked potatoes	drawer unit	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked beef	walk-in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
lemon sauce	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink (restrooms)	100.00 Fahrenheit	
PHFs	3 door undercounter refrigerator (bar)	53.00 Fahrenheit	Measured whole milk, half and half, fat free milk, almond milk, and oat milk at 53F.
raw pork	drawer unit	39.00 Fahrenheit	
cooked potatoes	2 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	

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 **11/14/2024**. 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.

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: DAVID INTONATO
HEAD CHEF
Signed On: October 31, 2024