

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 FA0201953 - LOU'S COFFEE SHOP		Site Address 15691 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 05/21/2026		Placard Color & Score GREEN 75		
Program PR0301017 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TSABOUKOS, ANGELIKI		Inspection Time 09:55 - 12:00			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Maria Dulles 9/10/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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						
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	X	
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Seems hands are not being washed as no cooks were observed washing hands during inspection. Upon entrance the employee asked me to wash hands in the restroom and to not wash at the dish sink. The is not a hand sink in the kitchen. [CA] There are soap and paper towels near the dish sink that should be used by the cooks for washing while preparing food. The sink was filled with watersoiled water and debris on one side and filled to the top with water on the other side. Please keep the debris out so that it can drain properly and hands can be washed there when needed. When the kitchen floors were remodeled the hand sink installation was brought up and agreement to place one in the kitchen or food prep area. According to the owner during todays phone conversation he will install a hand washing sink.*

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

Inspector Observations: *Observed the boiled potatoes in a plastic container on a very soiled container on the floor to cool. [CA] Do not place the food to cool on the very soiled container. Place the containers of food to cool on clean shelves where they are not near the floor to protect from possible contamination since there is a puddle of water next to the floor drain.*

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: *Observed the container of supposedly clean scoops and spoons to have encrusted food particles and in an unclean container. [CA] Rewash and sanitize the utensils and keep them in clean containers.*

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

Inspector Observations: *Observed spray bottles of cleaner not labeled. [CA] Label each spray bottle with the contents.*

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

Inspector Observations: *Observed bulk food bins unlabeled. [CA] Label them with the contents.*

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

Inspector Observations: *Observed several shelves soiled. [CA] Clean the soiled shelves. Observed a soiled towel kept under the toaster. [CA] Remove the soiled towel.*

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: *Observed the dish washing racks to be stored on the floor and extremely black with stains. [CA] Remove black accumulation or replace them. According to employees the soda machine equipment no longer works. [CA] remove the broken soda machine equipment from the kitchen.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed the ice scoop stored in the ice machine with the handle touching the food . [CA] The ice scoop must be stored with the handle not touching the ice inside. Observed a bowl/cup stored in a bulk food bin to be used as a scoop. [CA] Please only use scoops with handles if stored inside and store with the handle not touching the food.*

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *The hood over the cooking equipment has missing vents and a piece of cardboard possible being used as a vent. [CA] Replace the missing parts and be sure the hood is working properly as it is extremely hot in th kitchen.*

Clean the thick layer of dust off of the areas of hood above the cook line.

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

Inspector Observations: *Observed several used wiping towels on table tops in the kitchen and dish washing/food storage area. [CA] The used wiping towels must be stored in sanitizer between each use.*

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

Inspector Observations: *The ceiling in the back room where the food to-go containers are stored is deteriorated. The floor in the room has a standing puddle with mildew/mold-like growth. [CA] Repair the ceiling and clean the floor. This room build seems to not be an approved area.*

The wall is broken behind the old soda syrup stand. [CA] Repair the wall.

The foam that is sprayed on the floor where it meets the wall behind the food storage shelf has turned black from mold/mildew growth. [CA] Clean or remove the soiled foam spray.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	50.00 PPM	
meat	walk in	36.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
chlorine	towel bucket	100.00 PPM	
beans	warmer	140.00 Fahrenheit	
sauce	warmer	145.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
sour crema	prep unit	36.00 Fahrenheit	
cheese	prep unit	37.00 Fahrenheit	

Overall Comments:

The kitchen does not have a hand washing sink, food prep sink, nor a 3 comp dish sink.

Some options for sanitizer are chlorine or quaternary ammonia. The clorox bleach can be mixed with water to give 100ppm chlorine when tested. The quat based sanitizer must be at the 200ppm quat concentration.

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 **6/4/2026**. 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:

Signed On: May 21, 2026