

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 FA0286801 - CRUST FRESH SOURDOUGH DELI		Site Address 1466 POLLARD RD, LOS GATOS, CA 95032		Inspection Date 02/04/2025		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">93</div>		
Program PR0430111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CP MT GROUP INC		Inspection Time 14:55 - 16:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By REED				FSC Please check FSC format. Please check FSC format.

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						
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						N
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0286801 - CRUST FRESH SOURDOUGH DELI		Site Address 1466 POLLARD RD, LOS GATOS, CA 95032	Inspection Date 02/04/2025
Program PR0430111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CP MT GROUP INC	Inspection Time 14:55 - 16:00
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

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

Inspector Observations: Two food handler training not provided.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Open bag of sugar observed on shelving above microwave.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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

Inspector Observations: Sanitizer solution inside the sanitizer bucket contained 170 ppm of lactic acid (below manufacturer's approved sanitizer solution level).

[CA]: Maintain sanitizer solution within the manufacturer's approved sanitizer solution level. Change solution in the sanitizer bucket as needed.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
water	hand sink at prep line	100.00 Fahrenheit	
swiss cheese	1 door reach in 2	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
Italian salad (contains prepperoni, salami, ham), Chicken Kale Salad	open display cooler	48.00 Fahrenheit	48F- 49F -PIC stated food items were prepared approximately 3 hours prior to measurement; within cooling hours; food items relocated to another cooling unit to rapidly cool down -consider using the curtain for open display cooler to ensure proper cold holding of Potentially Hazardous Food in the unit
quinoa	1 door reach in	41.00 Fahrenheit	
ham	2 doorr each in	41.00 Fahrenheit	
turkey, ham	deli case	41.00 Fahrenheit	
cut tomatoes, pepperoni	prep lien cooler	40.00 Fahrenheit	40F - 41F
ambient temp	open display cooler	38.00 Fahrenheit	
meat ball	warmer	154.00 Fahrenheit	
hummus	2 door under counter	38.00 Fahrenheit	
lactic acid	3 comp sink	700.00 PPM	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0286801 - CRUST FRESH SOURDOUGH DELI	Site Address 1466 POLLARD RD, LOS GATOS, CA 95032	Inspection Date 02/04/2025
Program PR0430111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CP MT GROUP INC	Inspection Time 14:55 - 16:00

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 2/18/2025. 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.

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: Smriti Monga
Manager

Signed On: February 04, 2025