

# 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 FA0250945 - PURPLE ONION CAFE		Site Address 26 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 12/08/2025	
Program PR0364196 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PURPLE ONION, INC.		Inspection Time 13:20 - 14:50
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By STEVE ANGELO	FSC ELIZABETH RIVAS 08/05/2028		

Placard Color & Score
<b>GREEN</b>
<b>92</b>

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		X			N
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed improper cooling in the following areas:**

**1. In the back prep area, in the 2 door reach in refrigerator, measured a covered container with two cooked whole turkey at 122F and 131F. In the same refrigerator, measured cooked vegetables for salsa at 95F. Per operator, turkey was prepared about 2 hours prior, and cooked vegetables for salsa prepared at 9:00am.**

**2. At the front counter service area, next to the soup warming unit, in the 2 door prep unit, measured cooked shredded chicken at 85F. Per operator, cooked shredded chicken was prepared at 10:00am.**

**[CA] Ensure potentially hazardous foods are 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; by adding ice; using ice paddles; separated into smaller portions; using shallow containers; and/or using rapid cooling technology.**

**[SA] Operator discarded containers of shredded chicken, and cooked vegetables for salsa. Operator placed cooked whole turkey into a container of ice with direct contact to facilitate RAPID cooling.**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

### Measured Observations

Item	Location	Measurement	Comments
black beans	2 door prep unit (salad)	40.00 Fahrenheit	
cooked whole turkey	2 door reach in refrigerator	131.00 Fahrenheit	
tuna salad	2 door reach in refrigerator	41.00 Fahrenheit	
sliced turkey	2 door prep unit	41.00 Fahrenheit	
veggie flatbread	display refrigerator	41.00 Fahrenheit	
cooked vegetables for salsa	2 door reach in refrigerator	95.00 Fahrenheit	
cut tomatoes	2 door prep unit (salad)	40.00 Fahrenheit	
oat milk	2 door undercounter refrigerator	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced ham	2 door reach in refrigerator	41.00 Fahrenheit	
quiche	2 door undercounter refrigerator	41.00 Fahrenheit	
tuna salad	2 door prep unit	41.00 Fahrenheit	
cooked whole turkey	2 door reach in refrigerator	122.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
quiche	display refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked shredded chicken	2 door prep unit (salad)	85.00 Fahrenheit	
milk	2 door undercounter refrigerator	36.00 Fahrenheit	
tomato soup	steam table/soup warmer	160.00 Fahrenheit	

### Overall Comments:

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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 **12/22/2025**. 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



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**Received By:** STEVE ANGELO  
OWNER

**Signed On:** December 08, 2025