

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 FA0269571 - PURPLE ONION DELI	Site Address 14107 WINCHESTER BL R, LOS GATOS, CA 95032	Inspection Date 04/07/2026
Program PR0401114 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PURPLE ONION, INC.	Inspection Time 10:05 - 10:50
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By STEVE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/01/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/07/2026

Cited On: 04/01/2026

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 04/07/2026

Minor Violations

Cited On: 04/01/2026

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

Compliance of this violation has been verified on: 04/07/2026

Cited On: 04/01/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 04/07/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
turkey	prep line cooler	41.00 Fahrenheit	
half and half	ice bath in under counter cooler	38.00 Fahrenheit	
chorizo	prep line cooler	41.00 Fahrenheit	
prosciutto	prep line cooler	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection on 04/01/26.

Notes:

-under counter cooler is currently not repaired due to missing parts. Dairy products observed in sufficient ice bath. Owner to provide proof of repair to Specialist via email at Princess.Lagana@deh.sccgov.org

-cooking not observed at the time of inspection. Discussed proper cooking temperatures with Owner.

-discussed plan check submittal requirement for Turbochef oven due on 05/01/27

-for prep line cooler, Owner stated food items in the prep line top wells will be minimized and the lids will remain closed during non food preparations to keep the food temperatures at 41F or below.

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 **4/21/2026**. 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.

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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: Steve
Owner
Signed On: April 07, 2026