

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 FA0258038 - MAIN STREET BURGERS		Site Address 20 S SANTA CRUZ 200, LOS GATOS, CA 95030		Inspection Date 08/20/2026		Placard Color & Score GREEN 76		
Program PR0377670 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KUMAR, MUKESH		Inspection Time 15:05 - 17:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ARIANNA GIACOBBE				FSC Not Available

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				N
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures	X						S
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	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *By the back warewash area, observed a lack of hand soap at the handwash station. Observed a nearby handwash station on the other side of the swing door lacking hand soap and paper towels.*

[CA] *Ensure handwash stations are provided with hand soap and paper towels in their respective dispensers.*

[SA] *Operator placed a bottle of hand soap at the handwash station by the warewash area. Operator restocked hand soap and paper towels for the handwash station on the other side of the swing door.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate and food handler cards were unavailable for review.*

[CA] *Ensure at least one food safety manager's certificate is obtained and kept on-site for review. All employees that handle food shall obtain food handler cards.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee handle raw beef with gloved hands and did not proceed to remove gloves and wash hands after.*

[CA] *Ensure hands are properly washed when contaminated using warm water, hand soap and paper towels at the handwash station.*

[COS] *Operator was asked to remove gloves and properly wash hands.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed a storage rack with large bags of bulk onions stored directly next to the mop sink.*

[CA] *Ensure food is stored properly in a manner that prevents contamination.*

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

Inspector Observations: *In the back storage area, observed a bulk bag of flour stored on the floor.*

[CA] *Ensure all food is stored at least 6" off the floor on approved shelving.*

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: *In the walk-in refrigerator, observed the use of cardboard to line shelving.*

[CA] *Ensure only approved materials and equipment are used within the facility. Discard used cardboard.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: Observed a wastewater line protruding from the wall above the 3 compartment sink and draining into the first compartment.

[CA] Ensure only approved plumbing is installed within the facility. Remove unapproved wastewater line from the 3 compartment sink to prevent possible contamination of utensils and equipment during warewashing.

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

Inspector Observations: In the office room/alcohol storage room, observed a large opening in the wall and missing finishes. Above the walk-in refrigerator, observed an unapproved perforated ceiling panel installed. Observed missing ceiling panels above water heaters and an open ceiling panel above the walk-in refrigerator and walk-in freezer. Behind the soft serve machine, observed an opening/hole in the wall.

[CA] Ensure all floors, walls, and ceilings are properly installed with approved materials. Ceilings shall be fully enclosed to prevent an entrance for vermin. Seal all crevices and holes to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
ice cream base	2 door undercounter refrigerator	40.00 Fahrenheit	
french fries	counter-top	41.00 Fahrenheit	
sliced cheese	2 drawer undercounter refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink (1)	120.00 Fahrenheit	
cooked brown rice	walk-in refrigerator	54.00 Fahrenheit	cooling for 5.5 hours
sliced cheese	walk-in refrigerator	41.00 Fahrenheit	
raw beef burger patty	2 drawer undercounter refrigerator	37.00 Fahrenheit	
ice cream	ice cream display freezer	13.00 Fahrenheit	
shredded cheddar	walk-in refrigerator	41.00 Fahrenheit	
edamame	2 door prep unit	37.00 Fahrenheit	
caramelized onions	counter-top steam table (small)	160.00 Fahrenheit	
raw chicken	2 drawer undercounter refrigerator	39.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink (2)	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
whipped cream	2 door undercounter refrigerator	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
grilled corn	2 door prep unit	40.00 Fahrenheit	
cooked mushrooms	counter-top steam table (small)	170.00 Fahrenheit	

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 **9/3/2026**. 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: ARIANNA GIACOBBE
MANAGER

Signed On: August 20, 2026