

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 FA0269241 - AUZZY THE BEAR		Site Address 33 E MAIN ST, LOS GATOS, CA 95030		Inspection Date 12/08/2025	
Program PR0400403 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRAN LE		Inspection Time 15:35 - 16:50
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By PEARL LE	FSC TRAN LE 06/02/2027	

Placard Color & Score
GREEN
93

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						
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				N

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

OFFICIAL INSPECTION REPORT

Facility FA0269241 - AUZZY THE BEAR	Site Address 33 E MAIN ST, LOS GATOS, CA 95030	Inspection Date 12/08/2025
Program PR0400403 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRAN LE	Inspection Time 15:35 - 16:50
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the cabinet below the handwash station, observed several dead cockroaches. In the back prep area, below the soft serve machines, observed dead cockroaches.

[CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service as necessary. Seal all cracks and crevices to prevent possible harborage of vermin.

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

Inspector Observations: At the 3 compartment sink, measured chlorine sanitizer at 200 PPM.

[CA] Ensure chlorine sanitizer used for manual warewashing is maintained at 100 PPM.

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

Inspector Observations: In the back prep area, observed standing water below the soft serve machines. At the front counter, observed food debris around edges outside of cabinets and on the floor below the trash container drawer.

At the front counter, on the floor coving and walls behind the single door prep unit, observed cracks and crevices.

[CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 compartment sink	200.00 PPM	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
tart yogurt	soft serve dispenser	41.00 Fahrenheit	
cookies and cream yogurt	soft serve dispenser	37.00 Fahrenheit	
coconut milk	single door prep unit	40.00 Fahrenheit	
pate	2 door prep unit	41.00 Fahrenheit	
oat milk	single door prep unit	40.00 Fahrenheit	
grass jelly	single door prep unit	39.00 Fahrenheit	
cooked pork	2 door prep unit	40.00 Fahrenheit	
half and half	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tapioca pearls	warming unit/crock pot	138.00 Fahrenheit	
mochi	topping display refrigerator	41.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0269241 - AUZZY THE BEAR	Site Address 33 E MAIN ST, LOS GATOS, CA 95030	Inspection Date 12/08/2025
Program PR0400403 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRAN LE	Inspection Time 15:35 - 16:50

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



Received By: PEARL LE
PIC
Signed On: December 08, 2025