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 FA0201705 - TOM'S DEPOT		Site Address 991 FREMONT AV, LOS ALTOS, CA 94024		Inspection Date 07/08/2022	Placard Color & Score
Program PR0300524 - FOOD PREP / F	OOD SVC OP 6-25 EMPLOYEES R	C 3 - FP14	Owner Name NOBUKO SEZAKI	Inspection Time 10:00 - 11:00	GREEN
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By NOBUKO			N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 06/23/2022

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5 Compliance of this violation has been verified on: 07/08/2022

Measured Observations

N/A

Overall Comments:

This is a second follow up inspection. Facility will be billed \$219.00 for this inspection

Facility received spray treatment for cockroaches yesterday and conducted a thorough deep cleaning yesterday and today.

At time of inspection, observed one dying cockroach on a pan, 4 dying cockroaches on the wall, and three dying cockroaches on the grease fire extinguisher. Observed several dead cockroaches on the floor in back kitchen area. All cockroaches were removed and areas were sanitized.

Prior to next inspection, seal the stainless steel panel to the wall next to the front cookline to prevent harboarage. Seal the large hole in the wall above the green cooking hood. Recommend professional steam cleaning on cooking equipment at least twice a year. Eliminate any clutter and unnecessary equipment.

Continue with regular pest control service and monitor at all times.

Observed blue tamper proof tape removed from the posted red placard. Do not tamper with placard or remove tape. Tampering with the placard is a violation of Santa Clara County Ordinance and may lead to further enforcement action.

FACILITY RE-OPENED / PERMIT REINSTATED

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 <u>7/22/2022</u>. 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: Signed On: nobuko sezaki owner July 08, 2022