

# 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 FA0201892 - MR PICKLE'S SANDWICH SHOP		Site Address 151 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 06/12/2025	
Program PR0307080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHARLSTON PARK		Inspection Time 13:20 - 14:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By XUAN VUONG	FSC JOSE GODOY 08/06/2029		

Placard Color & Score
<b>GREEN</b>
<b>89</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		X			N
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *In the kitchen area, at the 2 door prep unit, measured a wrapped roll of roast beef at 62F sitting on top of an insert container, and sliced chicken at 54F. In a separate 2 door prep unit, measured sliced turkey at 60F. Per operator, roast beef, sliced chicken, and sliced turkey prepared and stocked in the 2 door prep unit about 1.5 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator removed roast beef, sliced chicken, and sliced turkey and stored in the undercounter compartment of the 2 door prep units to facilitate proper holding temperatures. Operator to properly cool foods to 41F and below prior to storage in the insert prep top of the prep units.*

### Minor Violations

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

**Inspector Observations:** *Observed several flies in the facility. [CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - No rodents, insects, birds, or animals.

### Measured Observations

Item	Location	Measurement	Comments
roast beef	2 door prep unit	62.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
pastrami	2 door prep unit (insert top)	40.00 Fahrenheit	
whole roast beef	reach in refrigerator	33.00 Fahrenheit	
sliced tomatoes	2 door prep unit (insert top)	41.00 Fahrenheit	
ailoi	2 door prep unit (insert top)	39.00 Fahrenheit	
whole turkey	reach in refrigerator	32.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
tuna salad	2 door prep unit	41.00 Fahrenheit	
sliced turkey	2 door prep unit	60.00 Fahrenheit	
potato salad	reach in refrigerator	39.00 Fahrenheit	
macaroni salad	(self-service) 2 door reach in refrigerator	41.00 Fahrenheit	
potato salad	2 door reach in refrigerator	41.00 Fahrenheit	
sliced cheese	2 door prep unit (insert top)	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced chicken	2 door prep unit	54.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
macaroni salad	reach in refrigerator (self-service)	39.00 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 **6/26/2025**. 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.

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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



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**Received By:** XUAN VUONG  
LEAD

**Signed On:** June 12, 2025