

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 FA0201570 - DRAEGER'S-DELI		Site Address 342 1ST ST, LOS ALTOS, CA 94022		Inspection Date 01/05/2026	
Program PR0303471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DRAEGER'S SUPERMARKET		Inspection Time 08:00 - 09:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By RICARDO FLAMENCO	FSC JALIL RUKAB 2-4-27	

Placard Color & Score
RED
80

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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		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		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		
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	X	
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	X	
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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K48	Plan review	
K49	Permits available	
K58	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: FOUND THE CREAM OF TOMATO AT 95F, CLAM CHOWDER AT 113F AND CORN CHOWDER AT 69F IN THE HOT HOLDING UNIT BY THE SALAD BAR. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F MINIMUM. SA: REHEAT TO 165F THEN HOT HOLD AT 135F MINIMUM.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER MEASURED 64F AT THE 3 COMPARTMENT SINK, THE FOOD PREPARATION SINK AND THE HAND WASH SINKS. [CA] PROVIDE HOT WATER AT 120F MINIMUM AT THE 3 COMPARTMENT SINK, 100F AT THE HAND WASH SINK AND 120F AT THE FOOD PREPARATION SINK MINIMUM.

Follow-up By
01/06/2026

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND A BROKEN LIGHT COVER AT THE HOOD. [CA] REPLACE THE LIGHT COVER.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATERMELON	BUFFETT LINE	40.00 Fahrenheit	
TURKEY	DISPLAY CASE	36.00 Fahrenheit	
CHICKEN	DISPLAY CASE	35.00 Fahrenheit	
COTTAGE CHEESE	BUFFETT LINE	41.00 Fahrenheit	
PASTRIES	REACH IN REFRIGERATOR	31.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	64.00 Fahrenheit	
TOFU SALAD	DISPLAY CASE	35.00 Fahrenheit	
CLAM CHOWDER	HOT HOLDING	113.00 Fahrenheit	
CUT TOMATO	SANDWICH REFRIGERATOR	35.00 Fahrenheit	
HAM	DISPLAY CASE	36.00 Fahrenheit	
RICE	REACH IN REFRIGERATOR	28.00 Fahrenheit	
CAKES	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
MILK	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
WHIPPING CREAM	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
MEAT DISH	DISPLAY CASE	35.00 Fahrenheit	
CHEESE	UNDER COUNTER REFRIGERATOR	35.00 Fahrenheit	
ROAST BEEF	SANDWICH REFRIGERATOR	35.00 Fahrenheit	
ROTISSERIE CHICKEN	REACH IN REFRIGERATOR	30.00 Fahrenheit	
HOT WATER	HAND WASH SINK	64.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	64.00 Fahrenheit	
CORN CHOWDER	HOT HOLDING	69.00 Fahrenheit	
TUNA SALAD	DISPLAY CASE	35.00 Fahrenheit	
BUTTERNUT SQUAS BISQUE	HOT HOLDING	193.00 Fahrenheit	
CREAM OF TOMATO	HOT HOLDING	95.00 Fahrenheit	
HARD BOILED EGGS	BUFFETT LINE	40.00 Fahrenheit	
SOUP	REACH IN REFRIGERATOR	32.00 Fahrenheit	

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Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **1/19/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: RICARDO FLAMENCO
MANAGER

Signed On: January 05, 2026