

# 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 FA0258707 - CAFE NUR		Site Address 280 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 06/02/2025	
Program PR0378919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TOSUN, YUSUF		Inspection Time 10:30 - 12:10
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By YUSUF TOSUN	FSC Yusuf Tosun 01/22/2026		

Placard Color & Score
<b>GREEN</b>
<b>80</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						
K06 Adequate handwash facilities supplied, accessible			X				
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						S
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		
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		X
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		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: Measured multiple foods at improper holding temperatures:**

1. In the front display case, measured spinach pastries at 76-80F. Per PIC, spinach pastries were cooked last night.
2. In the preparation unit inserts, measured tomato salad and hummus at 49-51F. Per PIC, foods were transferred into the preparation unit inserts 30 minutes ago. The lid to the preparation unit was kept open.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[COS] 1. Spinach pastries were voluntarily condemned and discarded. See VC&D report. PIC stated facility will cook and cool pastries before transferring to cold holding.

2. Preparation unit lid shall be kept closed when not in use to facilitate cold holding.

### Minor Violations

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

**Inspector Observations: Actively working employee does not hold active food handler's card. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment at the food facility. Food handler cards shall be available for review.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Observed the only handwash sink in the kitchen is partially obstructed by large piece of standing equipment. [CA] Relocate equipment away from handwash sink. The handwash sink shall be accessible and unobstructed at all times.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Observed front display cooler and preparation cooler are missing thermometers. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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

**Inspector Observations: Observed the drain pipes for the dishwasher and preparation sink extend into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.**

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: 1. Observed the window in the back of the kitchen is kept propped open. The window does not have screening and is exposed to the outside. [CA] Keep window closed to prevent the entrance of pests. Facility shall remained fully enclosed.**

2. Observed several small gaps in the ceiling in the kitchen due to shifting ceiling panels. [CA] Seal gaps in the ceiling to prevent the entrance and harborage of pests.

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cut tomato	preparation unit	41.00 Fahrenheit	
hummus	side display cooler	50.00 Fahrenheit	Per PIC, prepped 30 minutes ago.
falafel	3-door upright cooler	41.00 Fahrenheit	
tomato salad	preparation unit	51.00 Fahrenheit	Per PIC, prepped 30 minutes ago.
rice pudding	side display cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
rice	countertop hot holding	160.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
spinach pastry	front display case	80.00 Fahrenheit	VC&D
hummus	preparation unit	49.00 Fahrenheit	Per PIC, prepped 30 minutes ago.
ambient	2-door freezer	0.00 Fahrenheit	
meat pastry	front display case	77.00 Fahrenheit	VC&D
cooked spinach	cook line	150.00 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 **6/16/2025**. 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




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**Received By:** Yusuf Tosun  
Manager

**Signed On:** June 02, 2025