

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 FA0310118 - GK SOURDOUGH & PASTRY		Site Address 251 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 08/21/2026		Placard Color & Score GREEN 82		
Program PR0454450 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GK PASTRY INC		Inspection Time 11:30 - 12:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By OSMAND				FSC OSMAND MUSABAEU 2/27/28

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						
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		
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	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		X
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		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		
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:

1. Measured one tray of artichoke pastry and pesto mozzarella at 70F and 81F respectively in the front hot holding display unit. The PIC stated the foods were placed in the unit approximately 2.5 hours prior.

2. Multiple vegetable and meat pastries out at front display outside of temperature control. The PIC stated the pastries were cooked and placed out approximately 2.5 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] The above items were put on time control and shall be discarded within 1.5 hours.

***Note: The hot holding unit was set to 165F. TPHC was observed on file. Determine whether PHF will be held under temperature control to hold at a minimum 135F or above while hot holding, or under time control.**

Minor Violations

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

Inspector Observations:

Observed paper towels in both restrooms stored outside of sanitary dispensers.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Measured sanitizer concentration above 200 ppm chlorine in the three compartment sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds when using chlorine.

[COS] Sanitizer solution diluted to 100 ppm chlorine.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Observed prepackaged foods at the front service counter without all the required labeling information.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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 waste water line of espresso machine set inside the floor sink below.

[CA] Maintain an air gap of at least 1 inch or twice the diameter of the piping above the rim of the floor sink.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
RAW BEEF	BACK UPRIGHT COOLER	38.00 Fahrenheit	
HALF AND HALF	FRONT REACH IN COOLER	41.00 Fahrenheit	
WATER	FRONT PREP HAND WASHING SINK	100.00 Fahrenheit	
WATER	FRONT COFFEE HAND WASHING SINK	100.00 Fahrenheit	
SHREDDED CHEESE	FRONT PREP REACH IN COOLER	41.00 Fahrenheit	
BLOCK CHEESE	BACK UPRIGHT COOLER	41.00 Fahrenheit	
WATER	THREE COMAPRTMENT SINK	120.00 Fahrenheit	
WHOLE MILK	FRONT PREP REACH IN COOLER	40.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with J. Luces REHS, and I. Alejo.

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 **9/4/2026**. 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.

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: OSMAN MUSABAEV
MANAGER
Signed On: August 21, 2026