

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 FA0285447 - NETFLIX - BLDG "G"		Site Address 101 ALBRIGHT WY, LOS GATOS, CA 95032		Inspection Date 01/14/2026		Placard Color & Score GREEN 87		
Program PR0427930 - LIMITED FOOD SERVICE CAT 2 - FP76			Owner Name NETFLIX, INC.		Inspection Time 11:00 - 12:30			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By STEPHANIE ANDERSON				FSC Stephanie Anderson 5/29/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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			
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						

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	X	
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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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: *Observed a refrigerator that was turned off and had PHFs in it. [CA] The temperature of the food was approximately 70 degrees F. The items were all thrown into the trash by the employee. A gallon of milk and small containers of PHFs were all discarded. [CA] Discontinue using the unit until it is able to hold food at 41 degrees F and below.*

The warmers were not set to hold food at 135 degrees F and above. The temperature was 110 of the chicken that was just put in from the travel boxes. The travel box that it came from was holding food at 135 degrees F and above. [COS] The employee raised the temperature of the warmer to hold food at 135 degrees F and above.

Observed the customer self service unit holding food at 44 degrees F. [CA] The employee chose to remove all items into a different unit immediately. The customer self service unit had all of the food removed and placed into a refrigerator below 41 degrees F until the unit reduces holding temperature to 41 degrees F maximum.

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

[COS] The items were discarded from the refrigerator that was off and placed into another refrigerator holding food less than 41 degrees F.

Minor Violations

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: *The inside upper panel of the ice machine has black accumulation on it. [CA] Thoroughly clean and sanitize the inside of the ice machine.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *The food is being transported from the kitchen to the serving area uncovered through the hallways with employees. [CA] Cover the food during transportation to protect from contamination.*

There was slices of cake and cookies for self service not under the sneeze guard. [CA] The food must be protected and under the sneeze guard.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken	warmer	136.00 Fahrenheit	
milk	refrigerator	35.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
quat	dish sink	200.00 PPM	
yogurt	refrigerator	40.00 Fahrenheit	
pasta	warmer light	145.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

Building G

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 **1/28/2026**. 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.

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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

Received By: _____

Signed On: January 14, 2026