

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 FA0201566 - POSH BAGEL		Site Address 310 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 07/03/2025		Placard Color & Score GREEN 88		
Program PR0305306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LE, HUNG		Inspection Time 11:00 - 12:20			
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By LENG KOY	FSC DAVID LE 11/22/2027					

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						

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		X
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		X
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: At the front counter service line, measured a container of tuna salad and chicken salad at 53F stored in the insert top of the 2 door prep unit. Per operator, tuna salad and chicken salad prepared using canned products and stored for about 3.5 hours. On the counter-top, measured packaged cups of orange juice in an ice bath between 48F and 56F. On the same counter-top, measured sample cups of Vietnamese coffee at 60F. Per operator, cups of orange juice and sample cups of Vietnamese coffee stored for 15 minutes. [CA] Ensure potentially hazardous foods are properly cooled to 41F or below prior to storage in the insert prep top of prep units. Potentially hazardous foods shall be held cold at 41F and below to prevent bacterial growth. [SA] Operator moved container of tuna salad and chicken salad to an ice bath to facilitate proper cooling/holding temperatures. Operator added additional ice into the ice bath for orange juice to facilitate proper holding temperatures. Operator wrote a time label for Vietnamese coffee to be served within 3 hours 45 minutes, for a total of 4 hours from when removed from temperature control or discard.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed the use of a piece of cardboard to prop up the espresso machine. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard and other porous non-cleanable materials.

In the proofer, observed a missing ventilation grate/cover panel and exposed filter in the ceiling of the unit. [CA] Ensure proofer is properly maintained and in good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed accumulation of food debris underneath shelving corners, and on the walls/sides of equipment by the toaster. [CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cream cheese	display refrigerator (self-service)	41.00 Fahrenheit	
sliced cheese	walk-in refrigerator	34.00 Fahrenheit	
cream cheese	2 door prep unit	41.00 Fahrenheit	
smoked salmon	2 door prep unit	41.00 Fahrenheit	
Vietnamese coffee	counter-top (over an ice bath/non-submerged)	60.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
cut melon/fruit cup	display refrigerator (self-service)	41.00 Fahrenheit	
milk	walk-in refrigerator	36.00 Fahrenheit	
orange juice	ice bath (counter-top)	56.00 Fahrenheit	Measured between 48F and 56F.
sliced tomato	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sliced tomato	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tuna salad	2 door prep unit	53.00 Fahrenheit	
chicken salad	2 door prep unit	53.00 Fahrenheit	
naked juice	reach in refrigerator refrigerator (self-service)	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	34.00 Fahrenheit	
milk	reach in refrigerator	41.00 Fahrenheit	
orange juice	reach in refrigerator	41.00 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 **7/17/2025**. 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



Received By: LENG KOY
PIC

Signed On: July 03, 2025