

# 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

|                                                                                 |  |                                                                |                                               |                                      |                                         |                                                                                                                                                                |  |                                         |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------|-----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0210510 - SAINTE CLAIRE CLUB                               |  | <b>Site Address</b><br>65 E SAINT JAMES ST, SAN JOSE, CA 95112 |                                               | <b>Inspection Date</b><br>03/13/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>64</b> </div> |  |                                         |
| <b>Program</b><br>PR0305307 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                | <b>Owner Name</b><br>SAINTE CLAIRE CLUB OF S. |                                      | <b>Inspection Time</b><br>13:55 - 15:55 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                               | <b>Consent By</b><br>MIGUEL          |                                         |                                                                                                                                                                |  | <b>FSC</b> Shawn Atkisson<br>06/24/2029 |

  

| 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  |       |       |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    |       | X     | 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     |       | X      |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |    |       | X     |        |     |     | N   |
| 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                                    | X   |     |
| 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                              | X   |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      | X   |     |

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|                                                                          |                                   |                                                         |                                  |
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| Program<br>PR0305307 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>SAINTE CLAIRE CLUB OF S J THE             | Inspection Time<br>13:55 - 15:55 |
| K48                                                                      | Plan review                       |                                                         |                                  |
| K49                                                                      | Permits available                 |                                                         |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                         | X                                |

## Comments and Observations

### Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

#### Inspector Observations:

*In the upstairs bar, in one of the basins of the sink that was being used as an ice bin, there is a cold plate installed in direct contact with ice meant for consumption.*

*[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

*[SA] Ice was marked not for consumption. A bucket of ice was brought for consumption. Per PIC, they need ice touching the plate to keep soda from the nozzle gun cold.*

### Minor Violations

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

#### Inspector Observations:

*In the men's restroom, paper towels were stored in a stack on a shelf with no available dispenser to protect from contamination.*

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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

#### Inspector Observations:

*In the kitchen area, at the one door prep cooler, sliced tomatoes were found cooling stored above a insert and wrapped tightly in plastic.*

*[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Ensure to use refrigeration equipment appropriately and not store foods above the fill lines of inserts.*

*[COS] Tomatoes were uncovered and moved to the bottom section of the cooler.*

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, 114125(b), 114141

#### Inspector Observations:

*In the basement area, at the ice machine, the rear interior wall has organic growth accumulation.*

*[CA] Clean the interior of the ice machine.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

#### Inspector Observations:

*In the basement, with the only entrance going through food storage area, there was a dog in the office.*

*[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.*

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)

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## Inspector Observations:

**1. In the kitchen area, at the drawer cooler, raw eggs were stored above ready to eat foods such as rice and soup.**

**2. In the basement area, in the walk in cooler, raw eggs were stored above ready to eat foods such as cheese.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

## Inspector Observations:

**1. In the basement storage room, open bulk food products were found not in containers.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

**2. Unlabeled containers of white crystalline substances were found in the kitchen and the basement storage area.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

## Inspector Observations:

**1. Facility lacks testing materials for their choice of sanitizer at the dishwasher, hot water.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

**2. Facility lacks drain plugs to fill the basins of the two compartment ware wash sink.**

**[CA] Plugs/stoppers shall be available to fill up the warewashing sink.**

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:

**Facility has two non ANSI accredited chest freezers in the basement area.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

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:

**In the basement area facility is storing numerous equipment that are no longer required for the operation of the facility. (dish warmer, meat grinder, slicer, etc)**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

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

## Inspector Observations:

**The floor under the cook line equipment has an accumulation of food debris and grime.**

**[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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**Inspector Observations:**

**The Environmental Health Permit was posted in the basement office.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

K58 - 2 Points - Placard not properly displayed/posted

**Inspector Observations:**

**The placard was posted in the kitchen area.**

**[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.**

**Performance-Based Inspection Questions**

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

| Item            | Location        | Measurement       | Comments |
|-----------------|-----------------|-------------------|----------|
| Mashed Potatoes | Steam Table     | 150.00 Fahrenheit |          |
| Beef            | Walk in Freezer | 10.00 Fahrenheit  |          |
| Water           | Dishwasher      | 164.40 Fahrenheit |          |
| Eggs            | Walk in Cooler  | 39.00 Fahrenheit  |          |
| Water           | Prep Sink       | 120.00 Fahrenheit |          |
| Beans           | Steam Table     | 140.00 Fahrenheit |          |
| Steak           | Walk in Cooler  | 38.00 Fahrenheit  |          |
| Water           | Hand Sinks      | 100.00 Fahrenheit |          |
| Salmon          | Drawer Cooler   | 40.00 Fahrenheit  |          |

**Overall Comments:****Notes:**

**- Per PIC, patrons occasionally enter through the kitchen. The facility shall ensure that persons unnecessary to the food facility operation shall not be allowed in the food preparation, food storage, or warewashing areas.**

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 **3/27/2025**. 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:** Lily Ibarra  
Chef  
**Signed On:** March 13, 2025