

**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> FA0258806 - FAIRWAY GLEN LIQUORS		<b>Site Address</b> 4767 LAFAYETTE ST 106, SANTA CLARA, CA 95054		<b>Inspection Date</b> 03/23/2026	
<b>Program</b> PR0379074 - NO FOOD PREP <5,000 SQ FT - FP06			<b>Owner Name</b> MANDEEP SINGH GILL		<b>Inspection Time</b> 15:10 - 16:45
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HARJOT	<b>FSC Exempt</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>90</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						
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						
K07	Proper hot and cold holding temperatures					X		S
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						S

	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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	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	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

No major violations were observed during this inspection.

### Minor Violations

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

#### **Inspector Observations:**

**1. Liquor, various drinks, and canned food observed stored inside an unapproved, external wooden shed outside the back of the property.**

**[CA] Food shall be stored inside the fully enclosed, approved facility.**

**\*Note: PIC inquired on obtaining approval and making necessary changes for the external shed.**

**Contact DEH Plan check with any inquiries. Facility may call the main line and ask to speak with the Plan Checker on duty, or else contact DEH Plan check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org).**

**2. Bottles of liquor observed stored inside a large, upright wooden cabinet in the bathroom.**

**[CA] Discontinue the storage of food in the bathroom.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### **Inspector Observations:**

**Heavy accumulation of green slime and mold in the two floor sinks at the front of the sales floor.**

**\*Note: Both floor sinks observed covered with wooden boards**

**[CA] Nonfood contact surfaces shall be maintained clean.**

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:**

**1. Facility (under previous ownership) has installed a two compartment sink directly over the mop sink. Mop sink faucet outputs water into the two compartment sink. Two compartment sink drains directly into the mop sink via a hose.**

**[CA] Submit plans to DEH Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org).**

**2. Ambient of the walk-in cooler measured 45F via probe. Ambient of the four-door reach-in cooler measured 46F via probe.**

**\*Note: No potentially hazardous foods stored inside the units at the time of inspection. Per staff, they intend on storing milk and possibly other dairy products in these two units.**

**[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.**

**Pasteurized milk and pasteurized milk products in original, unopened containers may be held at 45F or below.**

**3. Multiple unvarnished wooden cabinets observed in the facility. Per the PIC, they were added by the previous owner.**

**[CA] Equipment surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

**Varnish or else remove.**

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

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## Inspector Observations:

1. Two compartment sink (that lacks an integral drainboard) is situated directly over/on top of the mop sink. Two compartment sink discharges directly via a hose into the mop sink.

\*Note: Previous owner installed the two compartment sink under the mop sink faucet.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Ensure that the two compartment sink hose discharges indirectly into the mop sink.

2. Clear waste line (possibly from upstairs, per the PIC), observed anchored to the wall and discharges into the two compartment sink.

[CA] Ensure that the aforementioned waste line discharges indirectly into the mop sink.

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

## Inspector Observations:

Unvarnished wooden planks observed nailed to the walls of the bathroom.

Unvarnished wooden panels observed placed over the two floor sinks at the front of the sales floor.

The wall at the back of the facility is in disrepair; numerous holes observed in it.

[CA] The wall and floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Varnish or else remove. Eliminate any gaps in wooden planks that would allow for the harborage of vermin.

Walls and floors shall be maintained in good repair.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - restroom	100.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	drains into mop sink
ice cream	freezer chest	5.00 Fahrenheit	
ambient	four-door reach in cooler	46.00 Fahrenheit	no PHF at time of inspection
ambient	reach-through walk-in cooler	45.00 Fahrenheit	no PHF at time of inspection

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Lick Mill Liquors

NEW OWNER: Lick Mill Liquors LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP06. An invoice for the permit fee in the amount of \$735.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2026 - 05/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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**\*Structural Review inspection conducted on 03/23/2026**

**\*Permit condition: N/A**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**\*Notes:**

- Facility no longer serves coffee. If in the future facility wishes to resume coffee sales, facility shall install an approved, dedicated three compartment sink for the purpose of warewashing.
- PIC states that only the walk-in cooler and the four-door reach-in cooler will be used to store milk. PIC states that none of the other refrigeration units will be used for holding potentially hazardous foods. If facility elects to store prepackaged, potentially hazardous foods in other units, ensure that one of the available dial thermometers is used to measure the temperature prior to the storage of the any of the aforementioned foods inside.

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 **4/6/2026**. 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: Maninder  
Manager  
Signed On: March 23, 2026