

**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> FA0206429 - SAN JOSE MUNICIPAL GOLF COURSE		<b>Site Address</b> 1560 OAKLAND RD, SAN JOSE, CA 95131		<b>Inspection Date</b> 01/29/2025	
<b>Program</b> PR0300892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SAN JOSE MUNICIPAL GOLF		<b>Inspection Time</b> 14:30 - 16:10
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DARCEY	<b>FSC DARCEY YERLY</b> 04/16/2026		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>95</b>
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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		
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						S
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

No major violations were observed during this inspection.

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured hot water at the bar's 3-compartment sink to be 101F.  
[CA] Provide hot water (120F) at the 3-compartment sink.**

**Note: The left (wash) compartment of the sink had been filled with water which measured at 110F. PIC stated that immediately after they fill up the wash compartment with hot water, the sink is unable to provide hot water for a while. PIC stated that the bar's 3-compartment sink will be connected to the main water heater.  
\*\*\*Ensure this modification is done in accordance with approved plans/scope submitted to Plan Check.\*\*\***

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: Inside the upright 2-door freezer: observed prepackaged hot dogs were stored below a shelf that had raw meats/sausage.  
[CA] Store raw animal products below/away from ready-to-eat foods to reduce risk of cross-contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
CHLORINE	3-COMPARTMENT SINK, MAIN KITCHEN	100.00 PPM	
WARM WATER	HANDWASH SINK, MAIN KITCHEN AND RESTROOM	100.00 Fahrenheit	
HOT WATER	BAR 3-COMPARTMENT SINK WASH COMPARTMENT	110.00 Fahrenheit	
SLICED CHEESE	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
SLICED TOMATOES	PREP INSERT	39.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, MAIN KITCHEN	120.00 Fahrenheit	
SLICED CHEESE, EGGS, RAW MEAT	UPRIGHT REFRIGERATOR, FRONT PREP AREA	40.00 Fahrenheit	

### Overall Comments:

**Notes:**

1) Facility's plans to install handwash sink, prep sink, and mop sink have been approved by this Agency's Plan Check. Continue to work with Plan Check in a timely manner and schedule all necessary inspections as soon as work is completed. \*\*\*Failure to install sinks and obtain final approval before the expiration date will result in the project's expiration (180 days from the latest approval letter), and subsequent fees to reactivate the project. Reference the approval letter sent to the facility.\*\*\*

2) Ensure plans to connect bar handwash sink to main water heater are submitted and approved by Plan Check before beginning that scope of work.

3) Per operator, facility already called a plumber to repair the leak in the 3-compartment sink's faucet.

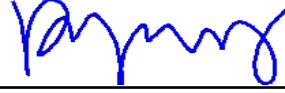
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/12/2025. 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



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**Received By:** Darcey Yerly  
Lead Bartender

**Signed On:** January 29, 2025