

# County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0202035 - LUPIN LODGE - RESTAURANT		Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, C.		Inspection Date 12/09/2025	
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LUPIN HEIGHTS INC		Inspection Time 12:05 - 13:35
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By CHARLES KUO	FSC ERIN BYRNE 07/18/2029	

Placard Color & Score
<b>GREEN</b>
<b>85</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						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						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		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				N

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		
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	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

K14 - 8 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: At the warewash machine, measured a lack of chlorine sanitizer. Measured hot water at the warewash machine at 148F. Measured chlorine sanitizer from the dispenser at 200 PPM and above.**

**[CA] Ensure hot water at the warewash machine is maintained at 120F. Maintain chlorine sanitizer at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.**

**[SA] Operator adjusted hot water heater temperature and to provide maintenance for warewash machine. Facility shall use 2 compartment sink to wash, rinse and sanitize utensils and equipment until warewash machine may be repaired. Provide chlorine sanitizer at 100 PPM for manual warewashing.**

### Minor Violations

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

**Inspector Observations: In the storage room next to the kitchen, observed soft rodent droppings in the area. No contamination of food was observed, and no other evidence of vermin was observed.**

**In the kitchen area, at the warewash machine, observed a large amount of ants in the area.**

**[CA] Ensure facility is kept free of both disease causing vermin and non-disease causing insects to prevent possible contamination of food and food contact surfaces. Seal all possible entrances into the facility. Clean and sanitize all areas with activity. Remove accessible food and place into sealed containers to prevent harborage.**

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

**Inspector Observations: In the storage room next to the kitchen, observed open packages of dry food stored.**

**[CA] Ensure all open packages of dry food are stored in a food grade container and covered with a fitted lid.**

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

**Inspector Observations: By the mop sink, below a storage rack, observed an open hole in the wall.**

**[CA] Ensure all walls are properly repaired and sealed to prevent an entrance for vermin.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - No rodents, insects, birds, or animals.

### Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	10.00 PPM	and below.
yogurt	walk-in refrigerator	36.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
pasteurized processed cheese (slice)	walk-in refrigerator	36.00 Fahrenheit	
hot water	warewash machine	148.00 Fahrenheit	
sour cream	walk-in refrigerator	36.00 Fahrenheit	
pasteurized processed cheese (slice)	self-service refrigerator	44.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

### Overall Comments:

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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 **12/23/2025**. 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:** CHARLES KUO  
OPERATIONS MANAGER

**Signed On:** December 09, 2025