

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 FA0212811 - FACULTY CLUB		Site Address 825 LAFAYETTE ST, SANTA CLARA, CA 95050		Inspection Date 05/12/2025		Placard Color & Score RED 78		
Program PR0302582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA UNIVERSITY		Inspection Time 12:15 - 14:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By EUGENE				FSC Harvey Smith 11/14/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			
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	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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212811 - FACULTY CLUB	Site Address 825 LAFAYETTE ST, SANTA CLARA, CA 95050	Inspection Date 05/12/2025
Program PR0302582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA UNIVERSITY	Inspection Time 12:15 - 14:15
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: Measured multiple items outside proper holding temperatures:

1. At the service line, measured cooked fish at 110F.
2. At the service line, measured stacks of cheese at 60F.
3. At the self-service salad bar, measured housemade ranch dressing at 58F.

Per chef, all food was prepared and placed into hot/cold holding at opening of service (1.5 hours prior to temperature measurement.)

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

- [SA] 1. Per PIC, fish will be discarded at the end of service around 1:30 PM (less than 4 hours prior to hot holding.)
2. Per PIC, cheese will be discarded at the end of service. The cheese will be taken out in smaller portions to ensure that the top of the cheese stack will be fully submerged into the ice.
3. Per PIC, ranch dressing will be discarded at the end of service. Ranch dressing bottle was buried deeper in the ice.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **REPEAT VIOLATION In the dry storage area, observed multiple (15+) rodent droppings on the floor nearby the wall and the corners underneath food storage shelves. Observed multiple rodent traps in this area. Per PIC, facility receives pest control services daily. Reviewed pest control report from today (Western Pest Control). [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

Follow-up By
05/14/2025

Minor Violations

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

Inspector Observations: In the dry storage area, observed multiple bulk bags of dry ingredients open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved containers with tight-fitting lids.

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

Inspector Observations: Observed excessive build-up of black and pink mold-like substance inside the interior panel of the ice machine. [CA] Routinely clean and sanitize the ice machine. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 dry storage area, observed holes in the bottom of the wall and corner. [CA] Facility shall be fully enclosed to prevent pest harborage and entrance.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0212811 - FACULTY CLUB	Site Address 825 LAFAYETTE ST, SANTA CLARA, CA 95050	Inspection Date 05/12/2025
Program PR0302582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA UNIVERSITY	Inspection Time 12:15 - 14:15

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
cooked cauliflower	service counter	135.00 Fahrenheit	
cooked chicken	grill (front)	170.00 Fahrenheit	
fish	service counter	110.00 Fahrenheit	
cut tomato	salad bar	41.00 Fahrenheit	
salmon	walk-in cooler	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
cut tomato	self-service salad bar	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
heavy cream	walk-in cooler	41.00 Fahrenheit	
fish	hot holding box	135.00 Fahrenheit	
chicken noodle soup	self-service soup well	180.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
ambient	walk-in freezer	4.00 Fahrenheit	
cheese	salad bar	60.00 Fahrenheit	
ham	2-door under service counter	41.00 Fahrenheit	
housemade ranch dressing	self-service salad bar	58.00 Fahrenheit	

Overall Comments:

Facility is hereby closed. Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control and verifies that the infestation has been treated. The pest control report should indicate that no live vermin is observed after treatment, and dead vermin and droppings have been removed.
- Clean and sanitize the affected areas and equipment.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

Contact district specialist for a follow-up inspection. The first follow-up inspection is free of charge. Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

Facility operates from 11:00 AM-1:30 PM.

OFFICIAL INSPECTION REPORT

Facility FA0212811 - FACULTY CLUB	Site Address 825 LAFAYETTE ST, SANTA CLARA, CA 95050	Inspection Date 05/12/2025
Program PR0302582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA UNIVERSITY	Inspection Time 12:15 - 14:15

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/26/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Eugene Zelditch
Executive Chef

Signed On: May 12, 2025