

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 FA0266315 - BAY CLUB COURTSIDE CAFE		Site Address 14675 WINCHESTER BL, LOS GATOS, CA 95032		Inspection Date 07/30/2026		Placard Color & Score GREEN 85		
Program PR0365566 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SPORTS RESORTS, LLC		Inspection Time 14:25 - 15:25			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SANDRA/MANNY				FSC Jose Guerrero 10/02/2030

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						S
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				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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		
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	X	
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	X	

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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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Sliced tomatoes and ranch in the small 2 door prep cooler were measured at 48 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

2. Tuna salad and chicken in the 4 drawer cooler were measured at 45 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

3. Milk and yogurt in the 2 door undercounter cooler were measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

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

Inspector Observations:

Grime accumulation on the fan guard in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain 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. Damaged rubber seals on the doors of the small 2 door prep cooler, 4 drawer cooler, and 2 door undercounter cooler.

[Corrective Action] Replace rubber seals.

2. Multiple foods in the walk-in cooler were observed soft to the touch.

[Corrective Action] Foods in the freezer shall be solid to the touch.

3. Missing screws for the hood of the small door prep cooler making opening and closing difficult.

[Corrective Action] Ensure hood properly opens and closes.

4. The drawers for the 2 drawer cooler observed loose and difficult sliding in and out.

[Corrective Action] Ensure equipment is working properly.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Carbon dioxide tanks in the break room observed not secured.

[Corrective Action] Secure the pressurized cylinders to a rigid structure.

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

Inspector Observations:

Observed threaded water hose directly on the floor connected from one corner of the room to the other room.

[Corrective Action] Properly connect plumbing.

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

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Inspector Observations:

Grime accumulation on the floor under ice machine across from coffee dispenser.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

The health permit was not observed posted in public view.

[Corrective Action] Post the current and valid health permit in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes, ranch	small 2 door prep cooler	48.00 Fahrenheit	
cheese, tofu, raw shell eggs	walk-in cooler	37.00 Fahrenheit	
multiple food items	walk-in freezer	33.00 Fahrenheit	
chicken	single door upright cooler	41.00 Fahrenheit	
pico de gallo, turkey	large 2 door prep cooler	41.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizing bucket	200.00 PPM	
yogurt	grab and go cooler	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut melon, raw shell eggs	6 door upright cooler	41.00 Fahrenheit	
milk, yogurt	2 door undercounter cooler	47.00 Fahrenheit	
tuna salad, chicken	4 drawer cooler	45.00 Fahrenheit	
hot water	handwash sink	115.00 Fahrenheit	
shrimp	final cook temperature	177.00 Fahrenheit	
utensil surface	high temperature dishwasher machine	164.00 Fahrenheit	

Overall Comments:

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 **8/13/2026**. 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: Manny
Club Manager
Signed On: July 30, 2026