

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 FA0201510 - LOS ALTOS GOLF & COUNTRY CLUB - MAIN KI		Site Address 1560 COUNTRY CLUB DR, LOS ALTOS, CA 94022		Inspection Date 06/30/2026		Placard Color & Score GREEN 77		
Program PR0414893 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOS ALTOS GOLF & COUNTF		Inspection Time 10:15 - 11:45			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MARTIN				FSC TRUMAN JONES 3/18/2028

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						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						S
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		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	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		
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		X
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		
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed reduced oxygen packaging unit at preparation area; a HACCP plan has not been approved for this facility. Two bags of bolognese stored in the walk in freezer dated for 6/5/2026.

[CA] A FOOD FACILITY is not required to have an HACCP plan in the FOOD FACILITY uses a REDUCED-OXYGEN PACKAGING method to package hazardous FOOD that always complies with the following standards with respect to packaging the hazardous FOOD:

- (1) The FOOD is labeled with the production time and date.**
- (2) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.**
- (3) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging.**

[COS] Bags were opened and bolognese was voluntarily discarded at this time. Refer to VC&D report.

***Note: It was discussed with the PIC that at other times, some food is vacuum sealed. Either follow items 1-3 above, or obtain an approved HACCP plan through CDPH.**

Additionally note: Except for FISH that is FROZEN before, during, and after packaging, a FOOD FACILITY shall not package FISH using a reduced-oxygen packaging method.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The handwashing sink at the secondary large cooks line, on the opposite wall of the main cooks line, was observed obstructed by large pots set in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K14 - 3 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:

1. Accumulation of pink and black grime on the interior walls of the back ice machine near the two walk in coolers.

[CA] Maintain the interior surfaces of the ice machine clean.

2. Accumulation of grime on the soda nozzle at the main bar. The soda gun was not observed in use at the time of inspection, but the PIC noted the nozzles are cleaned twice weekly.

[CA] Clean food contact surfaces that do not come into contact with PHF at least every 24 hours.

[COS] The nozzle was removed to be cleaned and sanitized.

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

Inspector Observations:

Observed multiple dead adult american cockroaches in the floor sink opposite of the bar in the Fire Place bar. No other evidence of cockroach activity was observed.

[CA] Clean and sanitize area of dead cockroaches.

[COS] The floor sink basket was replaced

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

Inspector Observations: *REPEATED VIOLATION*

1. Observed excessive accumulation of dust on the fan above the mechanical dishwasher.

NEW VIOLATION

2. Observed a heavy accumulation of grime throughout the floor sink at the FIRE PLACE BAR.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed soiled wiping cloths stored on the counter of the side salad preparation station.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

Leak at hot water handle of sprayer at main dish machine.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
FAT FREE MILK	COFFEE COOLER	38.00 Fahrenheit	
MILK	BEVERAGE WALK IN COOLER	37.00 Fahrenheit	
COOKED CHICKEN	ALTO SHAM	137.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	38.00 Fahrenheit	
SLICED TOMATOES	SALAD PREP COLD TOP	40.00 Fahrenheit	
COOKED RIBS	WALK IN COOLER	39.00 Fahrenheit	
SANITIZER CONCENTRATION	MAIN LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
BEEF PATTY	PRODUCE WALK IN	36.00 Fahrenheit	
EGG SALAD	6 DOOR COOLER	37.00 Fahrenheit	
WATER	SALAD PREP HAND WASH 1	108.00 Fahrenheit	
COOKED CHICKEN	COLD TOP COOLERV	41.00 Fahrenheit	
AMBIENT	DRAWER COOLER AT COOKS LINE	37.00 Fahrenheit	NOT IN USE
SANITIZER CONCENTRATION	SECONDARY LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
WATER	COOKS LINE HAND WASH	101.00 Fahrenheit	
BACON	TWO TIER COOLER	41.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
COOKED RICE	PRODUCE WALK IN	36.00 Fahrenheit	
COOKED POTATOES	SALAD PREP COLD TOP	41.00 Fahrenheit	
QUICHE	PRODUCE WALK IN	36.00 Fahrenheit	
SALMON	COLD TOP COOLER	33.00 Fahrenheit	
SALMON	COLD TOP COOLER	37.00 Fahrenheit	
WHOLE MILK	COFFEE COOLER	38.00 Fahrenheit	
STEAK	DRAWER COOLER	38.00 Fahrenheit	
DICED HAM	6 DOOR COOLER	39.00 Fahrenheit	
PORK	TWO TIER COOLER	38.00 Fahrenheit	
WATER	SALAD PREP HAND WASH 2	108.00 Fahrenheit	
WATER	KITCHEN ENTRANCE HAND WASH	102.00 Fahrenheit	
WATER	WAREWASHING HAND WASH	100.00 Fahrenheit	
SHRIMP	DRAWER COOLER	36.00 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 **7/14/2026**. 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: MERSIHA HAMZIC
CLUBHOUSE MANAGER

Signed On: June 30, 2026