

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 FA0274041 - BLUESTONE LANE		Site Address 288 1ST ST, LOS ALTOS, CA 94022		Inspection Date 10/28/2025		Placard Color & Score YELLOW 66		
Program PR0414461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BL 288 1ST ST CA LLC		Inspection Time 11:15 - 12:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DANIEL (TL)				FSC Not Available

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		X			N
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		X			N
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				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		
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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major:

1. Measured the following PHFs holding between 50F - 57F in 4 door under drawer at cooks line: cooked chicken, sauteed mushroom, sliced turkey, sliced pastrami, cheddar cheese and shelled eggs.
2. Measured sliced tomatoes holding at 52F on top of 2 door cold top (right side). Observed container of sliced tomato not sitting in the unit itself but on top of other insert area.
3. Measured a bowl of fries holding at 110F on top of fryer basket.
4. Measured fat free milk holding at 53F on counter at beverage station.
Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and hot held PHFs at or above 135F. [COS] Operator directed to relocate PHFs to walk-in-cooler and replace food items at cooks line. Hot PHFs shall be reheated to 165F.

Minor: Measured the following PHFs holding between 44F - 49F in 4 door under drawer and 2 door cold top at cooks line for less than 4 hours: truffle aioli sauce, cooked mushroom and sliced tomatoes. [CA] Maintain all cold PHFs held at or below 41F.

Follow-up By
10/31/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found several flies in the pastries display case at front service line. Observed a fly landing/sitting on brownies. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded brownie.

Follow-up By
10/31/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Lacking food safety certificate (FSC) on site. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.
2. Lacking food handler cards on site. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Found soap stored outside of mounted dispenser at hand wash station located at warewash area and cooks line. [CA] Provide handwashing cleanser in dispenser at handwash stations 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. Found black like substance on white interior panel of ice machine. [CA] Routinely clean.
2. Measured hot water holding at 153F for high temp dish machine. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] All warewashing shall be conducted at 3-compartment sink.

Follow-up By
10/31/2025

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

Inspector Observations: 1. Found flies throughout food facility especially near front service line and pastries display case. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.
2. Found several dead cockroaches on sticky trap near water heater. [CA] Eliminate sticky trap and provide new trap for monitoring purposes.

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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: *Measured ambient air temperature of 4 door under drawer at 50F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all PHFs to another refrigeration unit and add ice. [SA] Operator may opted to use time as a public health control (TPHC) for PHFs in unit until repairs are made.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Lacking light in small storage room where chest freezer is located. Per operator, another light fixture was added, however remote control for lighting was not found. [CA] Provide sufficient lighting at ensure visibility at all times.*

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: *1. Found leaking faucet/handle at warewash sink when water knob is turned on/off. [CA] Secure leak.
2. Found hot water constantly running when cold/hot water knob is turned off. Water is only able to shut down when main water knob is turned off. [CA] Repair water knob, ensure when water knob is turned off, water will not constantly run.*

Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Proper hot and cold holding temperatures.

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

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
fries	chest freezer	6.90 Fahrenheit	
cooked chicken	4 door under drawer	53.00 Fahrenheit	
hot water	high temp dish machine	153.00 Fahrenheit	
shell eggs	4 door under drawer	57.00 Fahrenheit	
cooked mushroom	4 door under drawer	47.00 Fahrenheit	
sliced tomatoes (small)	2 door cold top (middle)	41.00 Fahrenheit	
ice cream	1 door reach in freezer	6.70 Fahrenheit	
fat free milk	counter @ service line	53.00 Fahrenheit	
garlic aioli	walk-in	41.00 Fahrenheit	
provolone cheese	walk-in	39.00 Fahrenheit	
provolone cheese	4 door under drawer	41.00 Fahrenheit	
sliced turkey	4 door under drawer	50.00 Fahrenheit	
sliced pastrami	4 door under drawer	52.00 Fahrenheit	
cooked mushroom	walk-in	41.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced tomatoes (big)	2 door cold top (right side)	52.00 Fahrenheit	
milk	2 door upright	41.00 Fahrenheit	
sliced pastries	4 door under drawer	52.00 Fahrenheit	
whole milk	counter @ service line	41.00 Fahrenheit	
truffle aioli sauce	2 door cold top	49.00 Fahrenheit	
sliced tomatoes (small)	2 door cold top (right side)	45.00 Fahrenheit	
warm water	handsink (front, cookline, warewash, 2RR)	100.00 Fahrenheit	
yogurt	2 door cold top (left side)	41.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0158217.

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours

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(Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **11/11/2025**. 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



Received By: Daniel Olguin
Team Captain

Signed On: October 28, 2025