

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 FA0211815 - GA - SIERRA CREEK LODGE	Site Address 2401 AGNEW RD, SANTA CLARA, CA 95054	Inspection Date 07/31/2025
Program PR0432097 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name CALIFORNIA'S GREAT AMEF	Inspection Time 16:00 - 16:30
Inspected By THAO HA	Inspection Type LIMITED INSPECTION	Consent By VAN PHAM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Timer for TPHC for roasted vegetables observed to be off at time of inspection.

Vegetables on service line measured to be 131F.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Roasted vegetables were retroactively marked with time for 30 minutes prior and new batch was placed out within 30 minutes.

Minor Violations

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

Inspector Observations: Grab n Go cooler measured to have:

-Ambient temperature 43F

-Cut fruit at 42F

-Salad cups at 42F

-Dressing at 41F

[CA] Keep PHFs at 41F and below for cold holding.

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: One prep cooler was not holding temperature and has not been in use. Prep cooler observed to be empty and food observed to be held up 2 door upright cooler. [CA] Repair cooler and maintain in operational condition.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Visit due to complaint investigation.

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 **8/14/2025**. 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.

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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: Van Pham
PIC
Signed On: July 31, 2025