

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 FA0306253 - FREMONT HILLS COUNTRY CLUB-KITCHEN		Site Address 12889 VISCAINO PL, LOS ALTOS HILLS, CA 94022		Inspection Date 02/03/2026		Placard Color & Score GREEN 88			
Program PR0307609 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FREMONT HILLS COUNTRY		Inspection Time 15:45 - 17:15				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By STEVE CHAN				FSC STEVEN CHAN 01/29/2027	

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						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	X			N
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				S
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						

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		
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		
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

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: *In the kitchen area, in the insert top at the 2 door prep unit, measured sliced tomatoes at 49F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below.*

[COS] *Operator moved sliced tomatoes to nearby refrigeration to facilitate proper holding temperatures.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, at the 2 drawer undercounter refrigerator, measured a container of cooked chicken soup at 101F. Per operator, cooked chicken soup cooling for about an hour.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separating food into smaller portions, and/or using an ice paddle.*

[COS] *Operator placed container of soup in an ice bath.*

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, 114125(b), 114141

Inspector Observations: *In the kitchen area, at the ice machine, observed mold-like growth on the inner panel.*

[CA] *Ensure interior of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the walk-in refrigerator, observed vacuum-packaged cooked ribs, cooked lamb, and salmon stored. Per operator, potentially hazardous foods were vacuum-packaged less than 2 days prior.*

[CA] *Facilities that are vacuum-packaging potentially hazardous foods for more than 48 hours shall submit an approved plan to California Department of Public Health. Facilities that are vacuum-packaging without an approved plan shall vacuum-package potentially hazardous foods for 48 hours or less, and shall provide a written date and time on the item when packaged.*

[COS] *Operator removed potentially hazardous foods from ROP/vacuum packaging.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked corn	2 door prep unit	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked chicken	2 door prep unit	39.00 Fahrenheit	
cooked charsiu	walk-in refrigerator	39.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pico de gallo	2 door prep unit	38.00 Fahrenheit	
cooked squash	3 door prep unit	38.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
cooked lamb	walk-in refrigerator	39.00 Fahrenheit	
raw beef	walk-in refrigerator	37.00 Fahrenheit	
sliced tomatoes	2 door prep unit	49.00 Fahrenheit	
hamburger patty	2 drawer undercounter refrigerator	39.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
sour cream	2 door prep unit	38.00 Fahrenheit	
cooked pasta	3 door prep unit	37.00 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 **2/17/2026**. 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: STEVE CHAN
EXECUTIVE CHEF

Signed On: February 03, 2026