

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 11/06/2025
Program PR0414461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BL 288 1ST ST CA LLC	Inspection Time 12:20 - 13:00
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL (TC)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/28/2025

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

Compliance of this violation has been verified on: 11/06/2025

Cited On: 10/28/2025

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

Compliance of this violation has been verified on: 11/06/2025

Minor Violations

Cited On: 10/28/2025

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

This violation found not in compliance on 11/06/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (cooks line & RR)	100.00 Fahrenheit	
salmon	4 door under drawer	41.00 Fahrenheit	
hot water	high temp dish machine	148.00 Fahrenheit	
sliced turkey	4 door under drawer	41.00 Fahrenheit	
sliced tomatoes	2 door cold top	41.00 Fahrenheit	
cooked mushroom	4 door under drawer	44.00 Fahrenheit	diligent prep
quat	warewash	200.00 PPM	
hot water	warewash/1-comp	120.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
grilled chicken	4 door under drawer	41.00 Fahrenheit	
mozzarella cheese	4 door under drawer	41.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, measured PHFs cold held under 41F in 4 door under drawer and 2 door cold top/reach in at cooks line. Found no signs of flies in display case at front service area. Per operator, pastry in display case is ONLY for display purposes. Measured hot water for high temp dish machine reading at 148F. Per operator, Eco Lab has yet to come out for repair of dish machine, facility will continue to conduct all warewashing at 3-compartment sink.

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 **11/20/2025**. 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: Daniel Olguin
Team Captain

Signed On: November 06, 2025