

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 FA0261089 - PACIFIC DINING @ FOOTHILL COLLEGE		Site Address 12345 EL MONTE RD, LOS ALTOS HILLS, CA 94022		Inspection Date 03/10/2026		Placard Color & Score GREEN 87		
Program PR0382794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MCMAHON, RICHARD		Inspection Time 10:40 - 12:35			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By FELIPE				FSC Felipe Camacho 10/10/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						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	
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		X
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

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

Inspector Observations:

1. Multiple cheeses in the drawer cooler below the flat top griddle measured between 47F - 49F. The PIC stated the cheeses were placed in the unit approximately less than 1 hour prior.

2. Measured the following at the Chinese food steam table

- One container of fried chicken between 112F - 130F

- One container of fried chicken between 125F at the top of the container and 144F at the top of the container.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Cheeses were relocated to a lower drawer unit. Using the top drawer to store non-PHF was discussed at this time to provide a buffer between the griddle and storage of PHF.

[COS] 2. Reheat the chicken to 165F and maintain at 135F or above

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Japanese foods were labeled with time and date markings that indicate when to use by/discard at the service counter outside of temperature control. A copy of the TPHC template was provided at this time.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Observed a fruit cup at the self service refrigerator without all of the required labeling information.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
EGG PLANT	FRONT STEAM TABLE - CHINESE	152.00 Fahrenheit	
RAW BURGER	DRAWER COOLER	40.00 Fahrenheit	
SLICED TOMATOES	COLD TOP PREPARATION COOLER	38.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK	122.00 Fahrenheit	
TURKEY	TWO DOOR UPRIGHT TRUE COOLER	38.00 Fahrenheit	
COOKED BEEF	WALK IN COOLER	37.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTI USE WIPING CLOTH BUCKET	100.00 PPM	CHLORINE
TUNA	REACH IN PREPARATION COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	100.00 PPM	CHLORINE
CHICKEN TENDER	FRONT HEAT LAMP	152.00 Fahrenheit	
RICE	FRONT STEAM TABLE - CHINESE	146.00 Fahrenheit	
BURGER	GRILL	166.00 Fahrenheit	FINAL COOKING TEMPERATURE
COOKED CHICKEN	WALK IN COOLER	64.00 Fahrenheit	ACTIVELY COOLING
COOKED CHICKEN	TWO DOOR UPRIGHT TRUE COOLER	38.00 Fahrenheit	
TURKEY	COLD TOP PREPARTION COOLER	41.00 Fahrenheit	
PLATE TEMPERATURE	HIGH TEMPERATURE DISH MACHINE	164.00 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 **3/24/2026**. 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: Felipe Camacho
 Manager
Signed On: March 10, 2026