

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 FA0275435 - C101 CACHE CREEK FIELD CLUB LA PLANCHA		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 10/27/2024		Placard Color & Score YELLOW 76		
Program PR0416199 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 15:45 - 17:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA JOHNSON				FSC Laurena Johnson 08/25/2027

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						
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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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						
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						

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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Program	PR0416199 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name	LEVY PREMIUM FOODSERVICE LIMITED PART	Inspection Time	15:45 - 17:20
K48	Plan review				
K49	Permits available				
K58	Placard properly displayed/posted				

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 3 out of 4 handwash stations were not readily available for use:

-1 Handwash station observed to be obstructed with sheet pan.

-2 Handwash stations observed to be missing paper towels from dispenser.

[CA] Keep handwash sinks unobstructed and fully stocked at all times.

Ensure handwash sinks are readily available for use to encourage handwashing.

[COS] Sheet pan was moved onto cart and paper towel dispensers were refilled.

Follow-up By
11/17/2024

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

Inspector Observations: Prep area across from cookline had cooked garlic and sliced cheese out. Garlic measured to be 64F and cheese measured to be 54F. Per employee working at cookline she was unsure when either items were removed from cooler and were not being used for current prep.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. Place all PHFs back into holding unit after diligent prep.

[COS] Service started in this facility at 2:30PM (less than 2 hours prior). Cheese and garlic was moved to reach in cooler.

Follow-up By
11/17/2024

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

Inspector Observations: Per employee and operator all items on buffet line is on TPHC and logs are filled out. Logs observed to be empty for all items except some dessert foods. [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]

Facility was not open for service until 2:30PM. All items on the buffet line was retroactively placed on time for 2:00PM and all PHFs on the buffet line shall be discarded and replaced by 6:00PM. All new PHFs placed out on buffet line shall have time and temperature recorded.

Follow-up By
11/17/2024

Inspector returned to facility at end of all inspections and logs had noted all buffet line items had been discarded or consumed and new batches of each food observed on logs and per employee line had been completely turned over.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Kilbasa sausage	Upright warmer	142.00 Fahrenheit	
Beef cubes	2 door under counter cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fijita vegetables	Upright warmer	159.00 Fahrenheit	
Cooked shrimp	Drawer under grill	39.00 Fahrenheit	
Sliced cheese	1 door upright cooler	41.00 Fahrenheit	
Soup	Off of stove (reheated)	182.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sliced cheese	Prep area	54.00 Fahrenheit	
Salmon poke	2 door under counter cooler	41.00 Fahrenheit	
Garlic	Prep area	64.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Cut melon	2 door upright cooler	39.00 Fahrenheit	
Cheese cube	2 door upright cooler	40.00 Fahrenheit	
Cream sauce	1 door upright cooler	40.00 Fahrenheit	

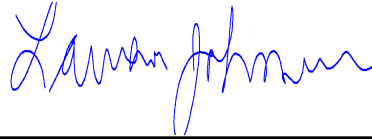
Overall Comments:

NOTE: Facility has been renamed C101 Cache Creek La Plancha.

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 **11/10/2024**. 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: Laurena Johnson
Food Safety Supervisor
Signed On: October 27, 2024