

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 FA0201726 - HIDDEN VILLA HOSTEL	Site Address 26870 MOODY RD, LOS ALTOS HILLS, CA 94022	Inspection Date 06/25/2025
Program PR0373584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HIDDEN VILLA INC	Inspection Time 10:15 - 10:55
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JAIME

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/16/2025

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

Compliance of this violation has been verified on: 06/25/2025

Cited On: 06/16/2025

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

Compliance of this violation has been verified on: 06/25/2025

Cited On: 06/16/2025

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: 06/25/2025

Minor Violations

Cited On: 06/25/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed empty cardboard box stored on the handwash sink at the time of inspection.

[CA] Handwash sink shall be accessible and unobstructed at all times.

Measured Observations

Item	Location	Measurement	Comments
pasta salad	walk-in cooler	41.00 Fahrenheit	
ambient	walk-in cooler	41.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 6/16/2025.

The following major violations have been corrected:

- K06. Adequate handwash facilities supplied. The handwash sink in the kitchen is fully stocked with soap and paper towels.

Ensure handwash sink is fully stocked and accessible at all times.

- K07. Proper hot and cold holding temperatures. The walk-in cooler has been repaired and is now maintaining all foods at 41F. See measured observations.

- K13. Food in good condition and unadulterated. Observed no live activity of ants inside the kitchen and no direct contamination in the food. Per PIC, facility set up Terro "Ant Killer Liquid Ant Baits" bait stations around the premises. Ensure that bait stations are not used within the kitchen. Facility is advised to seek routine professional pest control services.

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 **7/9/2025**. 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: Josh Burns
Property Manager

Signed On: June 25, 2025