

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 FA0202035 - LUPIN LODGE - RESTAURANT		Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, C.		Inspection Date 12/09/2024	
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LUPIN HEIGHTS INC		Inspection Time 15:00 - 16:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By CHARLES KUO	FSC ERIN BYRNE 07/18/2029	

Placard Color & Score
GREEN
85

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						
K08 Time as a public health control; procedures & records						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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202035 - LUPIN LODGE - RESTAURANT	Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, CA 95033	Inspection Date 12/09/2024
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LUPIN HEIGHTS INC	Inspection Time 15:00 - 16:15
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

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

Inspector Observations: In the warewash machine, measured a lack of chlorine sanitizer. Warewash machine was not in use during time of inspection. [CA] Ensure warewash machine is properly functioning and able to clean and sanitize utensils and equipment.

In the warewash area, at the 2 compartment sink, observed detergent container is dispensed from the sanitizer dispenser. [CA] Ensure chemicals are properly plumbed to the dispenser.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the dry storage area, observed open bags of dry food stored. [CA] Ensure all open bags of dry food are transferred to or placed in a food grade container and covered with a fitted lid.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: In the warewash area, observed test strips for chlorine sanitizer and quaternary ammonium sanitizer are unavailable. [CA] Ensure test strips are available for use to test for applicable sanitizer.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: In the kitchen area, observed the use of an unapproved residential type 4 burner stove with oven. By the front counter area, observed wooden shelving and tables installed in the area. [CA] Ensure only approved equipment is used within the facility. All new equipment shall be approved through plan check.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: In the kitchen area, observed a counter-top double fryer stored on the counter away from the hood. [CA] Ensure all cooking equipment is stored underneath the hood to allow for proper ventilation of heat, grease, smoke, and vapors.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: In the warewash area, observed two leaks from the warewash machine at a pipe on the top of the machine, and in the area below the wash basin of the machine. [CA] ENSure plumbing is properly installed and repaired as necessary to prevent leaks.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: In the kitchen and warewash area, observed debris and standing water in the area. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202035 - LUPIN LODGE - RESTAURANT	Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, CA 95033	Inspection Date 12/09/2024
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LUPIN HEIGHTS INC	Inspection Time 15:00 - 16:15

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced cheese	walk-in refrigerator	36.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
quaternary ammonium sanitizer	2 compartment sink	0.00 PPM	
hot water	2 compartment sink	120.00 Fahrenheit	
sausages	4 door reach in freezer	8.00 Fahrenheit	
half and half	walk-in refrigerator	37.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot dogs	4 door reach in freezer	10.00 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 **12/23/2024**. 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: CHARLES KUO
OPERATIONS MANAGER

Signed On: December 09, 2024