

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 FA0261244 - PACIFIC DINING - DE ANZA COLLEGE	Site Address 21250 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 05/20/2025
Program PR0301216 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name REDWOOD CULINARY	Inspection Time 12:35 - 13:30
Inspected By SUHKREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By PATRICK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/13/2025

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

This violation found not in compliance on 05/20/2025. See details below.

Cited On: 05/20/2025

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

Inspector Observations: Measured PHFs in salad and refrigerator units at the middle island above 41F.

PHFs in sandwich refrigerator unit near bread storage measured at 45F, PHFs in sandwich prep unit facing the main kitchen measured at 58F. PHFs in left salad prep unit measured at 50F. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC used ice bath for PHFs in sandwich prep unit near bread storage. PHFs in other two refrigerators will be marked for TPHC (time as public health control) and any leftover will be discarded at end of 4 hours from when they were taken out of temperature control.

PIC mentioned he will contact a technician to service these units.

Use ice baths to store PHFs or use TPHC method and provide a log until the refrigerators are able to maintain PHFs at 41F or below.

Minor Violations

Cited On: 05/20/2025

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: Ambient temperature of 3 PHF refrigerators in middle island with salads and sandwich is at 50F or higher. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Pizza prep unit	41.00 Fahrenheit	
Pasta	Salad refrigerator 2	51.00 Fahrenheit	
Ambient	Two door refrigerator in kitchen	41.00 Fahrenheit	
Turkey	Sandwich refrigerator 1	45.00 Fahrenheit	
Sliced tomatoes	Sandwich refrigerator 2	58.00 Fahrenheit	
Cheese	Salad refrigerator 1	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection conducted on 5/13/25.

Two door refrigerator inside the kitchen next to hot holding unit and prep unit at pizza prep area are able to maintain PHFs at 41F or below.

3 refrigerators in salad and sandwich station are not maintaining PHFs at 41F or below.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org once the refrigerators are able to maintain PHFs at 41F or below.

Maintain a record log sheet to show how the PHFs were maintained until the refrigerators are repaired to schedule a follow up

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inspection.

TPHC form provided.

2nd follow up will be a charged inspection.

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 **6/3/2025**. 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.

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: PATRICK GANNON

Signed On: May 20, 2025