

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 FA0201852 - LA RINCONADA COUNTRY CLUB		Site Address 14595 CLEARVIEW DR, LOS GATOS, CA 95032		Inspection Date 10/24/2025		Placard Color & Score GREEN 80		
Program PR0301346 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LA RINCONADA COUNTRY C		Inspection Time 11:10 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By INGRID				FSC Not Available

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				N
K07	Proper hot and cold holding temperatures		X		X			N
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				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		
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: *On prep table next to the office, oil mixture with sun dried tomatoes, garlic, and vinegar was observed. Per PIC, food was prepared last night and left on the prep table.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below OR hot held at 135F or above.*

[COS]: *Food item was voluntarily discarded.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **REPEAT VIOLATION**

Missing Food Safety Manager Certificate.

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.*

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

Inspector Observations: **REPEAT VIOLATION**

At the Turn, hand wash station was partially blocked by a tray of bananas.

[CA]: *Hand sink stations shall remain unobstructed and accessible at all times.*

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: *1. High temp dish machine was measuring at 151F maximum on contact surface of utensils. Dish machine was ran 3 times. No active ware washing.*

[CA]: *High temp dish machine must be capable of sanitizing the surface of utensils to at least 160F at all times.*

Discontinue use of unit until it is properly working. PIC called technician during inspection.

[SA]: *Available 3 comp sink with 200 ppm of Quat Ammonium.*

2. Dish machine at the clearview bar was dispensing 0 ppm of Chlorine. No active ware-washing.

[CA]: *Mechanical dish machines shall be able to dispense 50 ppm of Chlorine. Discontinue use of unit until it is properly working.*

[SA]: *Available 3 comp sink with 200 ppm of Quat Ammonium.*

3. Accumulation of brown and pink grime on the interior surface of ice machine at the Turn.

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

3. Washed and wet utensils and equipment stacked on top of each other.

[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **REPEAT VIOLATION**

Small flies observed at the kitchen, clearview bar, and lynx bar.

[CA]: *Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
milk	under counter cooler 2	39.00 Fahrenheit	
water	3 comp sink the turn	120.00 Fahrenheit	
pasta	walk in cooler 1	40.00 Fahrenheit	
salami	prep line cooler 1	41.00 Fahrenheit	
raw fish	walk in cooler 2	40.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
clam chowder	warmer 2	148.00 Fahrenheit	
ambient temp	walk in cooler for alcohol	39.00 Fahrenheit	
water	3 comp sink lynx bar	120.00 Fahrenheit	
hotdog	prep line cooler at Turn	41.00 Fahrenheit	
ambient temp	hot box 1	143.00 Fahrenheit	
cut cantaloupe	2 door reach in 3	41.00 Fahrenheit	
rice	2 door reach in 2	41.00 Fahrenheit	
chili	walk in cooler 1	39.00 Fahrenheit	
ranch	2 door reach in 1	41.00 Fahrenheit	
clam chowder soup	hot box 2	156.00 Fahrenheit	
tuna salad	1 door reach in at Turn	37.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
ambient temp	under counter cooler	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
rice	walk in cooler 1	40.00 Fahrenheit	
meat sauce	steam table	138.00 Fahrenheit	
raw beef	prep line cooler 4	41.00 Fahrenheit	
cut tomatoes	prep line cooler 1	41.00 Fahrenheit	
chlorine	dish machine at lynx bar	50.00 PPM	
sweet poatoes	prep line cooler 3	48.00 Fahrenheit	diligent prep
water	3 comp sink	120.00 Fahrenheit	
tuna salad	prep line cooler 2	40.00 Fahrenheit	
water	1 comp sink	120.00 Fahrenheit	
rice	steam table	145.00 Fahrenheit	
ranch	prep line cooler 2	41.00 Fahrenheit	
water	3 comp sink clearview bar	120.00 Fahrenheit	
ambient temp	bar cooler lynx	38.00 Fahrenheit	
frijoles	steam table	140.00 Fahrenheit	
ambient temp	bar cooler clearview	40.00 Fahrenheit	
chicken	prep line cooler 3	41.00 Fahrenheit	
milk	under counter cooler 3	38.00 Fahrenheit	
raw fish	prep line cooler 3	40.00 Fahrenheit	
beef	walk in cooler 2	41.00 Fahrenheit	
breakfast muffin	hot box	141.00 Fahrenheit	
pico de gallo	prep line cooler 4	40.00 Fahrenheit	
whipped cream	1 door reach in	40.00 Fahrenheit	
pork	3 door under counter	41.00 Fahrenheit	
chili	warmer 1	159.00 Fahrenheit	

Overall Comments:

Notes:

-The Turn area is a concession area in the front and is part of the main kitchen's permit. There are two point of sales and the menu at the Turn (sandwiches, hotdogs, burritos) are different from the main kitchen, though the food items at the Turn are all prepared at the main kitchen. Specialist to evaluate if a separate permit is required for the Turn.

-Observed soft serve machine at the Turn. No California Department of Food and Agriculture (CDFA) Dairy License observed. Employee stated soft serve is not in use and is only used for 3 months during the summer time. Facility shall obtain a CDFA Dairy License to use soft serve machine.

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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 **11/7/2025**. 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: Nick Difu
Executive Chef

Signed On: October 24, 2025