

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 FA0210510 - SAINTE CLAIRE CLUB		Site Address 65 E SAINT JAMES ST, SAN JOSE, CA 95112		Inspection Date 02/19/2026		Placard Color & Score GREEN 87		
Program PR0305307 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAINTE CLAIRE CLUB OF S.		Inspection Time 10:10 - 11:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SHAWN				FSC Olivia Heir 02/09/2031

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		
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Old rodent droppings were observed in the wine cellar room.

Note: EcoLab pest control technician was onsite during inspection and stated there were no vermin issues before leaving the premises.

[CA] Clean and sanitize area of old droppings.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Facility has peanuts and potato chips available for self service that lack protection from contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Sides of the deep fryer and the adjacent undercounter freezer have an accumulation of food debris and grease.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

Repeat Violation: Facility has two non ANSI accredited chest freezers in the basement area.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Facility is reusing single use seasoning containers.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

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

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Inspector Observations:

1. Repeat Violation: The floor under the cook line equipment has an accumulation of food debris and grime.

2. The FRP near the deep fryer has an accumulation of grease and grime.

[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Upright Cooler	35.00 Fahrenheit	
Water	Two Compartment Sink	120.00 Fahrenheit	
Chicken	Refrigerator	40.00 Fahrenheit	
French onion soup	Refrigerator	40.00 Fahrenheit	
Pico de gallo	Prep insert	38.00 Fahrenheit	
Cut tomatoes	Prep insert	35.00 Fahrenheit	
Onion Soup	Drawer Cooler	41.00 Fahrenheit	
Mashed potatoes	Steam table	160.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top Insert	35.00 Fahrenheit	
Chicken	Drawer Cooler	41.00 Fahrenheit	
Water	Dishwasher - High Temperature	163.00 Fahrenheit	
Cooked mushrooms	Prep insert	39.00 Fahrenheit	
Pea Split Soup	Walk in Cooler - Basement	39.00 Fahrenheit	
Breaded fish	Refrigerator drawer	41.00 Fahrenheit	
Rice	Steam table	160.00 Fahrenheit	
Breaded Fish	Prep Cooler - Bottom	38.00 Fahrenheit	
Ice Cream	Undercounter Freezer	-8.00 Fahrenheit	IR

Overall Comments:

Notes:

- Joint inspection w/ Mindy N.

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 **3/5/2026**. 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: Shawn Atkisson
General Manager
Signed On: February 19, 2026