

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 FA0201510 - LOS ALTOS GOLF & COUNTRY CLUB- POOLAR		Site Address 1560 COUNTRY CLUB DR, LOS ALTOS, CA 94022		Inspection Date 06/17/2025	
Program PR0369032 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LOS ALTOS GOLF & COUNTF		Inspection Time 12:15 - 13:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By TRUMAN JONES	FSC Truman Jones 03/18/2028		

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K06	Adequate handwash facilities supplied, accessible		X								
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									S
K11	Proper reheating procedures for hot holding								X		
K12	Returned and reservice of food	X									
K13	Food in good condition, safe, unadulterated										
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										
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									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										
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

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

Inspector Observations: *Observed lack of paper towels at the only handwash sink in the back area (next to mechanical warewashing machine). [CA] Handwash sink shall be supplied with soap and paper towels at all times. [COS] Staff restocked paper towel dispenser.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the preparation unit, measured cooked chicken from 45-48F. Per staff, chicken was stored overnight and preparation unit has been in active use for lunch service. Other foods in the preparation unit measured at 41F. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Preparation unit lid was closed to facilitate rapid cooling.*

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: *Observed active leak in disposal pipe underneath the 3-compartment sink. Observed pooled water on the floor underneath the sink. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ice cream	1-door under counter freezer	4.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	mechanical dishwasher	167.00 Fahrenheit	
cooked chicken	2-drawer under grill	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sour cream	2-door upright cooler (back)	41.00 Fahrenheit	
cheese	3-door upright cooler (back)	41.00 Fahrenheit	
cooked chicken	2-door preparation unit (1)	48.00 Fahrenheit	45-48F. Per staff, active use.
cheese	2-door preparation unit (2)	41.00 Fahrenheit	
steak	cook line	185.00 Fahrenheit	Final cooking temp.
quaternary ammonium sanitizer	sanitizer bucket	200.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
sour cream	1-door upright cooler	41.00 Fahrenheit	
ambient	2-door upright freezer	11.00 Fahrenheit	
cut tomato	2-door preparation unit (2)	41.00 Fahrenheit	

Overall Comments:

****NOTE**** *Inspection report was revised on 6/17/2025 to remove violation K49. Facility is confirmed to be operating with valid permit.*

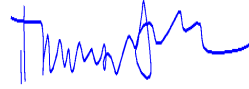
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/1/2025**. 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: Truman Jones
Executive Chef

Signed On: June 17, 2025