

# 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

|                                                                                 |  |                                                               |                                         |                                      |                                         |                                                                                                                                                                                                  |  |                                            |
|---------------------------------------------------------------------------------|--|---------------------------------------------------------------|-----------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------|
| <b>Facility</b><br>FA0265416 - EL CAMINO HOSPITAL CAFETERIA                     |  | <b>Site Address</b><br>2500 GRANT RD, MOUNTAIN VIEW, CA 94040 |                                         | <b>Inspection Date</b><br>04/25/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">97</div> |  |                                            |
| <b>Program</b><br>PR0391639 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16 |  |                                                               | <b>Owner Name</b><br>EL CAMINO HOSPITAL |                                      | <b>Inspection Time</b><br>13:40 - 15:30 |                                                                                                                                                                                                  |  |                                            |
| <b>Inspected By</b><br>KAYA ALASSFAR                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                         | <b>Consent By</b><br>MICHEAL COSTON  |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> VALENTINA GANCAYCO<br>4/13/2029 |

  

| 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  |       |       |        |     |     | 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  |       |       |        |     |     | 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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|                                                                          |                                   |                                                        |                                  |
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| Program<br>PR0391639 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16 |                                   | Owner Name<br>EL CAMINO HOSPITAL                       | Inspection Time<br>13:40 - 15:30 |
| 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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Water temperature was measured less than 120F at the food prep sinks in the special diet area and at the 3-comp sink at the warewash area. Water temperature at the hand sink in the front cafeteria, and the hand sink by the cook walk in was measured less than 100F.*

**[CA]** *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility and at a minimum temperature of at least 100F at the handwash sinks.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                             | Location                      | Measurement       | Comments |
|----------------------------------|-------------------------------|-------------------|----------|
| WATER                            | 3-COMP SINK / FOOD PREP SINKS | 116.00 Fahrenheit |          |
| OATMEAL                          | HOT HOLDING                   | 144.00 Fahrenheit |          |
| SOUP                             | HOT HOLDING                   | 165.00 Fahrenheit |          |
| WATER                            | HAND SINK                     | 100.00 Fahrenheit |          |
| WATER                            | HAND SINK (WAREWASH STATION)  | 69.00 Fahrenheit  |          |
| HARD BOILED EGGS                 | GRAB N GO                     | 41.00 Fahrenheit  |          |
| RAW MEAT                         | WALK IN                       | 39.00 Fahrenheit  |          |
| MILK                             | WALK IN                       | 39.00 Fahrenheit  |          |
| SLICED TOMATOES                  | COLD HOLDING                  | 39.00 Fahrenheit  |          |
| UTENSIL SURFACE                  | DISHWASHER                    | 180.00 Fahrenheit |          |
| YOGURT                           | WALK IN                       | 39.00 Fahrenheit  |          |
| CUT FRUITS                       | WALK IN                       | 39.00 Fahrenheit  |          |
| AMBIENT                          | REACH IN FREEZER              | -13.00 Fahrenheit |          |
| YOGURT, MILK, SALADS, SANDWICHES | GRAB N GO                     | 39.00 Fahrenheit  |          |
| BEEF PATTIES                     | WALK IN FREEZER               | 13.00 Fahrenheit  |          |
| RAW FISH , RAW CHICKEN           | WALK IN                       | 40.00 Fahrenheit  |          |
| CUT FRUIT                        | UPRIGHT REFRIGERATOR          | 39.00 Fahrenheit  |          |
| CHICKEN, RICE                    | HOT HOLDING (FRONT CAFETERIA) | 146.00 Fahrenheit |          |
| QUAT SANITIZER                   | 3-COMP SINK                   | 200.00 PPM        |          |
| SLICED BEEF, SLICED TURKEY       | PREP REFRIGERATOR             | 39.00 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 **5/9/2025**. 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 |



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**Received By:** VALENTINA GANCAYO  
OPERATIONS MANAGER

**Signed On:** April 25, 2025