

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 FA0212193 - BAY CLUB SANTA CLARA - OUTSIDE KITCHEN		Site Address 3250 CENTRAL EX, SANTA CLARA, CA 95051		Inspection Date 02/23/2026	
Program PR0330833 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FLAHERTY & OHARA P.C.		Inspection Time 13:00 - 13:30
Inspected By KATHY VO	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By KELSEY		FSC Not Available	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food Safety Certificate not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: In the back kitchen area, observed handwash sink is obstructed with equipment. The handwash sink is currently not in active use. [CA] The handwash station shall fully accessible and stocked at all times.

K37 - 2 Points - Vending machines not clean or improper signage; 114145

Inspector Observations: Inside the Bay Club, facility is operating multiple vending machines dispensing prepackaged, Potentially Hazardous Foods (yogurt, milk, juices, etc.) and a self-operating smoothie and coffee machine (Blendit). The vending machines do not appear to be approved by this Department. [CA] Vending machines shall be permitted and meet all applicable requirements set by this Department.

Education

K01S - Demonstration of knowledge; food manager certification

K05S - Hands clean/properly washed/gloves used properly

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
ambient	2-door upright cooler (back)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	1-door under counter cooler	68.00 Fahrenheit	Not in use.
ambient	2-door upright cooler	68.00 Fahrenheit	Not in use.

Overall Comments:

No active food preparation at the time of inspection. Per PIC, facility is not currently in operation, and only operates from Memorial Day to Labor Day.

Inside the Bay Club, facility is operating multiple vending machines dispensing prepackaged, Potentially Hazardous Foods (yogurt, milk, juices, etc.) and a self-operating smoothie and coffee machine (Blendit). The vending machines do not appear to be approved by this Department. Submit plans for the installation of vending machines to Plan Check by 3/2/2026, or the equipment will be subject to impoundment and further enforcement action.

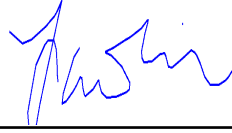
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/9/2026**. 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: Laurie Miner
General Manager

Signed On: February 23, 2026