

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 FA0202121 - DOUBLE D'S SPORTS GRILLE		Site Address 354 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 09/17/2025
Program PR0308013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DOUBLE D'S SPORTS GRILL	Inspection Time 12:00 - 12:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By DEAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/16/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/17/2025

Cited On: 09/16/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 09/17/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ribs	Walk in Cooler	71.00 Fahrenheit	~1.5 hours
Rice	Walk in Cooler	54.00 Fahrenheit	~ 2 hours

Overall Comments:

This is the first follow up inspection.

Observations:

K09: All PHFs were observed to be cooling properly and in appropriate time and temperature relationships.

K10: All food was being cooked to the minimum required temperature or had a consumer advisory and disclosure (burgers).

Continue to correct any pending violations.

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 **10/1/2025**. 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.

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: Dean
Owner
Signed On: September 17, 2025