

# 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>FA0202121 - DOUBLE D'S SPORTS GRILLE                          |  | <b>Site Address</b><br>354 N SANTA CRUZ AV, LOS GATOS, CA 95030 |                                              | <b>Inspection Date</b><br>09/16/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>70</b> </div> |  |                                      |
| <b>Program</b><br>PR0308013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>DOUBLE D'S SPORTS GRILL |                                      | <b>Inspection Time</b><br>13:50 - 15:50 |                                                                                                                                                    |  |                                      |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                              | <b>Consent By</b><br>DEAN            |                                         |                                                                                                                                                    |  | <b>FSC</b> John Rahbar<br>05/20/2029 |

| 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  |       |       |        |     |     | 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     | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    | X     |       | X      |     |     |     |
| K10                            | Proper cooking time & temperatures                                          |    | X     |       | 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                                                        | X   |     |
| 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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| Program<br>PR0308013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>DOUBLE D'S SPORTS GRILLE, INC              | Inspection Time<br>13:50 - 15:50 |
| K48                                                                       | Plan review                                              |                                  |
| K49                                                                       | Permits available                                        |                                  |
| K58                                                                       | Placard properly displayed/posted                        |                                  |

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

**1. White rice was found cooling in a plastic tub with plastic tightly wrapped around the lid on a plastic cart and measured at 100°F at 2:30 pm. Per PIC it had been cooling since around 10 am.**

**2. Chili Beans were found cooling at ambient temperature. Beans measured at 145°F @ 2:10 pm. Per PIC they had been cooling for about 20 minutes. The beans were later measured at 120°F @ 3:20 pm.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS] 1. The rice was discarded. See VC&D report.**

**[COS] 2. Beans were reheated to 165°F to restart the cooling process.**

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

#### Inspector Observations:

**Salmon was cooked to 141°F as the final cook temperature.**

**Note: Salmon was allowed to sit for a bit to reach its final temperature.**

**[CA] Fish shall be cooked to a minimum internal temperature of 145°F or above.**

**[COS] Staff finished cooking the salmon to 145°F internal.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

#### Inspector Observations:

**Staff were observed washing their hands in the two compartment prep sink with no soap.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Ensure to wash hands at the dedicated handwash station.**

**[COS] Inspector instructed staff to wash their hands at the handwash sink.**

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

Follow-up By  
09/19/2025

Follow-up By  
09/19/2025

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## Inspector Observations:

**PHFs in the drawer cooler and prep cooler were measured between 45-49°F at around 2:00 pm. Per staff they restocked all refrigeration units at 11:00 am from the walk in cooler.**

**Note: Walk in Cooler measured between 37-39°F and units were around 47°F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Items were moved to other refrigeration units to cool down. After the lunch rush refrigeration equipment lowered back down to 41°F. Keeping refrigeration units below 41°F may allow room to compensate during rush hours.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

## Inspector Observations:

**The undercounter dishwasher at the bar was measured at 0 ppm.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

## Inspector Observations:

**The menu lacks a disclosure for ahi tuna poke, ahi tuna sandwich, and ahi tuna salad.**

**[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.**

**Disclosure means a written statement that clearly includes either of the following:**

**(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."**

**(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

**(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:**

**(1) Written information regarding the safety of these food items is available upon request.**

**(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

## Inspector Observations:

**Raw chicken was found stored above ready to eat foods in the drawer cooler at the cookline.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

| Item               | Location                | Measurement       | Comments         |
|--------------------|-------------------------|-------------------|------------------|
| Sliced Tomatoes    | Prep Cooler - Top       | 49.00 Fahrenheit  |                  |
| Chicken Wings      | Walk in Cooler          | 40.00 Fahrenheit  |                  |
| Water              | Handwash Sink - Kitchen | 100.00 Fahrenheit |                  |
| Beef burger        | Drawer Cooler           | 41.00 Fahrenheit  |                  |
| Chlorine Sanitizer | Dishwasher              | 50.00 PPM         |                  |
| Chicken Wings      | Cart                    | 90.00 Fahrenheit  | Cooling ~ 1 hour |
| Salmon             | Final Cook              | 141.00 Fahrenheit | Cooked to 145°F  |
| Baked Potatoes     | Walk in Cooler          | 40.00 Fahrenheit  |                  |
| Chicken            | Final Cook              | 165.00 Fahrenheit |                  |
| Water              | Three Compartment Sink  | 130.00 Fahrenheit |                  |
| Fries              | Upright Freezer         | 10.00 Fahrenheit  |                  |
| Ice Cream          | Ice Cream Freezer       | 2.00 Fahrenheit   |                  |
| Cream              | Prep Cooler - Bottom    | 47.00 Fahrenheit  |                  |

## Overall Comments:

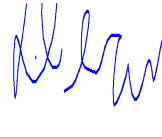
### Notes:

**- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

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 **9/30/2025**. 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 16, 2025