

# 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>FA0209986 - SCVCC - KITCHEN (UPSTAIRS)                       |  | <b>Site Address</b><br>5460 COUNTRY CLUB PY, SAN JOSE, CA 95138 |                                              | <b>Inspection Date</b><br>09/12/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>78</b> </div> |  |                                           |
| <b>Program</b><br>PR0306142 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                                 | <b>Owner Name</b><br>SILVER CREEK VALLEY COU |                                      | <b>Inspection Time</b><br>12:05 - 13:15 |                                                                                                                                                                |  |                                           |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                              | <b>Consent By</b><br>JASON           |                                         |                                                                                                                                                                |  | <b>FSC</b> Genaro Maldonado<br>2/24/2030. |

  

| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    | X     |       | 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   |     | S   |
| 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  |       |       |        |     |     |     |
| 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                                    | X   |     |
| 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                              | X   |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     | X   |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     | X   |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          |     |     |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing |     | X   |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     | X   |
| 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>PR0306142 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                   | Owner Name<br>SILVER CREEK VALLEY COUNTRY CLUB           | Inspection Time<br>12:05 - 13:15 |
| 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:** *There were no paper towel and soap supplies on the upstairs bar area handwash sink. [CA] Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).*

|                            |
|----------------------------|
| Follow-up By<br>09/12/2025 |
|----------------------------|

### Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area and walk-in cooler as well as the walk-in freezer. [CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *There were no approved high temperature and sanitizer measuring strips to measure the maximum temperature on the mechanical dishwasher and the concentration of the chemicals used to sanitize dishes and utensils in the facility. [CA] Provide approved sanitizer measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher and the chemicals used for sanitizing utensils. equipment, and food contact surfaces.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *The ice scoop for the ice machine was stored on unclean surface. [CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.*

**Boxes of single use and other utensils were stored on the floor back in the storage area. [CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.**

**Compressed gas cylinder used for the soda dispenser was not chained to a secure stand. [CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *A couple of wet/soiled wiping cloths were stored on the counters. [CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations:** *The garbage dumpster were left open. [CA] To prevent insect/rodent infestation, the garbage dumpsters must always be kept covered.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *There is no wet mop hanger by the janitorial sinks. [CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hung on the wet mop hanger.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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**Inspector Observations:** *There is a missing ceiling tile above the storage and some above the kitchen's preparation area. .*

**[CA]** *To prevent insect/rodent infestation, please replace the missing ceiling panel immediately.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item               | Location               | Measurement       | Comments |
|--------------------|------------------------|-------------------|----------|
| Chicken            | Walk-in freezer        | 0.00 Fahrenheit   |          |
| Rice               | Steam table            | 148.00 Fahrenheit |          |
| Rice               | Steam table            | 162.00 Fahrenheit |          |
| Steamed veggies    | Steam table            | 148.00 Fahrenheit |          |
| Cheese             | Walk-in cooler         | 35.00 Fahrenheit  |          |
| Steak              | Walk-in cooler         | 34.00 Fahrenheit  |          |
| Quaternary ammonia | Three compartment sink | 200.00 PPM        |          |
| Hot water          | Mechanical dishwasher  | 161.00 Fahrenheit |          |
| Pasta              | Steam table            | 147.00 Fahrenheit |          |

## Overall Comments:

**Note: 1. Food safety manager certificate: Genaro Maldonado - 2/24/2030.**

**2. If a single employee is going to work on both sides of a mechanical dishwasher, the employee must wash hands in between loading the soiled dishes inside the washer and removing the clean dishes.**

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 **9/26/2025**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |

**Received By:** Genaro Maldonado  
Chef

**Signed On:** September 12, 2025