

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 FA0261244 - PACIFIC DINING - DE ANZA COLLEGE		Site Address 21250 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 05/13/2025		Placard Color & Score GREEN 81		
Program PR0301216 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name REDWOOD CULINARY		Inspection Time 11:00 - 13:20			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By CLIFF				FSC Clifford Lai 10/09/2027

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						
K07	Proper hot and cold holding temperatures		X		X			N
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				
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Major

The following PHFs measured above 41F:

Follow-up By 05/20/2025

Bean sprouts on cart next hand wash sink near pizza station at 60F

Sliced tomatoes on counter next to hand wash sink at 60F

Boiled eggs, cheese, sliced tomatoes in prep unit at middle island salad station at 60F

Bean sprouts in prep unit at middle island salad/sandwich station at 55F

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

[COS] PIC used ice baths and decided to use TPHC (Time as Public Health Control) for all the PHFs and will discard any leftovers at the end of 4 hours from when the PHFs were taken out of temperature control.

Discontinue holding PHFs in the units that are not able to maintain temperatures at 41F or below. Use ice baths or TPHC method until the units are repaired.

Boiled eggs, tofu in prep unit at pizza station measured at 46 F and sauces in two door refrigerator measured at 49F.

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

[COS] PIC moved the sauces to walk in cooler to cool to 41F. Boiled eggs and tofu at pizza station will be discarded at the end of lunch shift.

Minor Violations

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: Chlorine measured at 0 ppm in warewash machine. No active warewashing at the time of the inspection.

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

Use three compartment sink to manually sanitize dishes until the warewash machine is repaired.

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: *Repeat violation

Observed open ready to eat food items in containers stored on a cart directly under soap and paper towel dispenser near hand wash sink at pizza station.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed splashes of food debris on walls behind cook line, on sides of cook line equipment and observed grime and other build up under warewash machine area.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Two door refrigerator near two door hot holding unit and prep units at pizza station and salad area are not maintaining PHFs at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: Accumulation of food debris and dust on floor in cook line area.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Observed loose coving in walk in cooler near walk in freezer door.

[CA] Repair the coving.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonium	Sanitizer bucket	200.00 PPM	
Boiled eggs	Two door refrigerator in front of cookline	39.00 Fahrenheit	
Sliced tomatoes	On counter next to hand wash sink	60.00 Fahrenheit	
Boiled eggs, cheese, sliced tomatoes	Prep unit at middle island salad/sandwich station	60.00 Fahrenheit	
Chicken	Hot holding at front serve line	140.00 Fahrenheit	
Soup	Hot holding	155.00 Fahrenheit	
Rice	Hot holding at front serve line	150.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sauces	Two door refrigerator	48.00 Fahrenheit	
Beef	Hot holding at front serve line	150.00 Fahrenheit	
Turkey	Prep unit for sandwich	41.00 Fahrenheit	
Bean sprouts	On cart next hand wash sink near pizza station	60.00 Fahrenheit	
Rice	Two door hot holding unit	140.00 Fahrenheit	
Cooked chicken	Walk in cooler	41.00 Fahrenheit	
Beef	Hot holding in boiling unit	170.00 Fahrenheit	
Bean sprouts	Prep unit at middle island salad/sandwich station	55.00 Fahrenheit	
Cheese	Two door refrigerator in front of ovens in cookline area	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Boiled eggs, tofu	Prep unit at pizza station	46.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Beef	Two door hot holding unit	150.00 Fahrenheit	
Tofu	Walk in cooler	41.00 Fahrenheit	
Turkey	Two door refrigerator behind the cookline	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 5/20/25 to follow up on violations K07 and K35. Ensure violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up inspection.

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 **5/27/2025**. 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



Received By: Clifford Lai

Signed On: May 13, 2025