

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 FA0251250 - CINNABAR HILLS GOLF COURSE-SNACK BA		Site Address 23600 MC KEAN RD, SAN JOSE, CA 95141		Inspection Date 10/22/2026	
Program PR0364852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRADITION GOLF CLUB, LLC		Inspection Time 13:15 - 16:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By ANTONIO PAPIRI	FSC Antonio Papiri 04/08/2029		

Placard Color & Score

YELLOW
73

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
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		X		
K06	Adequate handwash facilities supplied, accessible	X									
K07	Proper hot and cold holding temperatures		X				X		X		
K08	Time as a public health control; procedures & records									X	
K09	Proper cooling methods								X		
K10	Proper cooking time & temperatures	X									S
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								X		
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								X		
K36	Equipment, utensils, linens: Proper storage and use										
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use								X		
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored										
K41	Plumbing approved, installed, in good repair; proper backflow devices								X		
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed chef to remove raw chicken from container and put it on the cookline with a gloved hand. The chef then replace the lid of the container without washing hands, thus contaminating the outside of the container.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves between tasks that can cause any possible cross contamination with food.
[COS] Employee properly washed their hands and put on a new set of single-use gloves. Replaced contaminated container and placed raw meat in a clean container. Contaminated container shall be washed, rinsed, and sanitized.

Follow-up By 10/28/2026

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

Inspector Observations:

Observed the following potentially hazardous foods measured between 45F-56F on the kitchen prep table. Per employee, the potentially hazardous foods were taken out of the walk-in cooler 30 minutes prior.
[CA] All PHFs shall be maintained at 41F or below. Minimize the amount of time PHFs are being left out. Recommend preparing small portions of PHFs.
[COS] All PHFs were placed into the reach in cooler.

Follow-up By 10/28/2026

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed dried rodent droppings at bottom corner of prep table and on top of water heater.
[CA] Remove, clean and sanitize area of rodent droppings. Work with professional pest control (and ensure they are notating any findings) and set up monitoring traps.

Follow-up By 10/28/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Quaternary ammonia measured at 400ppm in sanitizer bucket.
[CA] Maintain quaternary ammonia sanitizer level at 200ppm in sanitizer bucket.
Observed household raid spray in the facility.
[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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:

Lowboy cooler door not fully closing properly. During the time of the inspection the door popped open a few times.
[CA] Repair the lowboy cooler door to ensure that all PHFs shall maintain at 41F or below.

Observed soda debris build up in nozzle of machine.
[CA] Maintain, clean, and sanitize soda debris build up in nozzle.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed air fryer on the prep table.
[CA] All cooking equipment shall be under hood ventilation or be removed from the facility.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed pipe line in floor drain at the bottom of the soda machine to lack a 1" minimum air gap.

[CA] All inlets shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Kitchen prep table	56.00 Fahrenheit	Taken out 30 mins prior of reach in cooler.
Hot dog	Reach in freezer	-1.90 Fahrenheit	
Quaternary Ammonia	Sanitizer bucket	400.00 PPM	
Warm water	Handwashing sink	100.00 Fahrenheit	
Tuna salad	Reach in cooler #1	41.00 Fahrenheit	
Chicken	Cook line	183.00 Fahrenheit	Final cooking temperature.
Chilli	Hot holding unit	157.00 Fahrenheit	
Ham	Reach in cooler #2	39.00 Fahrenheit	
Hot dog	Kitchen prep table	46.00 Fahrenheit	Taken out 30 mins prior of reach in cooler.

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

NOTE: Observed no mop sink within the facility. All mop water shall be disposed either in the toilet or in the main restaurant's mop sink.

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 **11/5/2026**. 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: Antonio Papiri
PIC
Signed On: October 22, 2026