

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 03/11/2025		Placard Color & Score GREEN 78		
Program PR0308013 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DOUBLE D'S SPORTS GRILL		Inspection Time 14:15 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DEAN DEVINCENZI				FSC JOHN RAHBAR 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						S
K06	Adequate handwash facilities supplied, accessible			X	X			S
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				N
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				N
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		
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		
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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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: In the kitchen area, at the 4 drawer prep unit, measured sliced tomatoes at 50F, salsa at 50F, tomato sauce at 50F, shredded cheeses at 46F, ham at 45F, and prosciutto at 45F. Per operator, potentially hazardous foods items stored in the prep unit for 1.5 hours. Measured ambient air temperature of the unit between 43F and 46F. In the kitchen area, at the 6 drawer undercounter refrigerator, measured sliced pastrami at 54F, shredded cheese at 50F and cut corn at 50F. Per operator, sliced pastrami, shredded cheese, and cut corn was prepared over 4 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator placed sliced tomatoes, and salsa on an ice bath in the prep top of the 4 drawer prep unit, and moved shredded cheeses, ham, and prosciutto to nearby refrigeration to facilitate proper holding temperatures. Sliced pastrami, shredded cheese, and cut corn was VC&D due to time and temperature abuse.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Observed expired food handler cards. [CA] Ensure all employees that handle food obtain a valid food handler's card.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the kitchen area, observed handwash station was not stocked with paper towels. In the kitchen area, observed handwash stations accessible stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured a covered container of grilled corn cooling at 89F, and a large container of baked chicken wings at 78F. Per operator, grilled corn was prepared 45 minutes prior, and chicken wings were prepared 1.5 hours prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Place large items to cool in a single layer on shallow containers such as sheet trays.

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: In the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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: In the kitchen, across from the pizza ovens, measured ambient air temperature of the 4 drawer prep unit between 43F and 46F. [CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine (kitchen)	10.00 PPM	
whipped cream	3 door undercounter refrigerator (bar)	36.00 Fahrenheit	
cheese	2 drawer single door prep unit	41.00 Fahrenheit	
raw chicken	6 drawer undercounter refrigerator	41.00 Fahrenheit	
chicken wings	walk-in refrigerator	78.00 Fahrenheit	cooling
cooked potatoes	walk-in refrigerator	56.00 Fahrenheit	cooling
potentially hazardous foods	4 drawer prep unit	50.00 Fahrenheit	Measured sliced tomatoes at 50F, salsa at 50F, tomato sauce at 50F, shredded cheeses at 46F, ham at 45F, and prosciutto at 45F.
cooked pasta	2 drawer undercounter refrigerator	41.00 Fahrenheit	
beef burger patties	6 drawer undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
ambient air temperature	4 drawere prep unit	46.00 Fahrenheit	Measured between 43F and 46F.
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
cut cherry tomatoes	2 drawer single door prep unit	41.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
heavy cream	walk-in refrigerator	41.00 Fahrenheit	
caramelized onions	at cookline/grill	145.00 Fahrenheit	
potentially hazardous foods	6 drawer undercounter refrigerator	54.00 Fahrenheit	Measured sliced pastrami at 54F, shredded cheese at 50F and cut corn at 50F.
hot water	3 compartment sink	120.00 Fahrenheit	
tomato sauce	hot water bath at cookline	155.00 Fahrenheit	
cooked corn	walk-in refrigerator	89.00 Fahrenheit	cooling

Overall Comments:

Facility cooks and cools multiple items including pasta, chicken wings, soups, meatballs, and vegetables. Facility employs more than the equivalent of five full time employees.

Facility permit to be upgraded to RC3 FP14 permit which allows for cooling/advanced processes and additional employees.

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 **3/25/2025**. 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 DEVINCENZI
OWNER
Signed On: March 11, 2025