

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 FA0252477 - ST-WILBUR HALL		Site Address 658 ESCONDIDO RD, STANFORD, CA 94306		Inspection Date 12/08/2025		Placard Color & Score GREEN 95		
Program PR0301165 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name STANFORD DINING SERVICE		Inspection Time 10:00 - 11:15			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ADAN/CHLOE				FSC Phuong Nguyen 10/14/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0252477 - ST-WILBUR HALL		Site Address 658 ESCONDIDO RD, STANFORD, CA 94306	Inspection Date 12/08/2025
Program PR0301165 - FOOD PREP / FOOD SVC OP. 26+ EMPLOYEES RC 3 - FP17		Owner Name STANFORD DINING SERVICES	Inspection Time 10:00 - 11:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at hand sink at 88F in dish wash room. [CA] Maintain between 100-108F water for automatic combination faucets. [COS]

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: Lack of quat ammonium test strips. [CA] Provide test strips.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
dish plate thermometer	high temp dish unit	166.00 Fahrenheit	
pasta	protein walk in	41.00 Fahrenheit	
mashed potatoes	warmer	141.00 Fahrenheit	
ambient	protein walk i	35.00 Fahrenheit	
ambient	freezer walk in	5.00 Fahrenheit	
milk	milk dispenser- servery	40.00 Fahrenheit	
beef, chicken, cheese	protein walk in	37.00 Fahrenheit	
rice	warmer	145.00 Fahrenheit	
tuna	produce walk in	41.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
tofu	salad bar	41.00 Fahrenheit	
water	hand sink- servery	100.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
melons	salad bar	41.00 Fahrenheit	
hummus	salad bar	40.00 Fahrenheit	
gumbo	warmer	142.00 Fahrenheit	

Overall Comments:

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 **12/22/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0252477 - ST-WILBUR HALL	Site Address 658 ESCONDIDO RD, STANFORD, CA 94306	Inspection Date 12/08/2025
Program PR0301165 - FOOD PREP / FOOD SVC OP. 26+ EMPLOYEES RC 3 - FP17	Owner Name STANFORD DINING SERVICES	Inspection Time 10:00 - 11:15

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: Chloe Nguyen
Hospitality Supervisor

Signed On: December 08, 2025