

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 FA0252801 - CORDEVALLE GOLF CLUB - SNACK BAR		Site Address 1 CORDEVALLE CLUB DR, SAN MARTIN, CA 95046		Inspection Date 05/09/2025		Placard Color & Score GREEN 89		
Program PR0368015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CORDEVALLE GOLF CLUB LI		Inspection Time 10:00 - 11:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By LUPE C.				FSC Nicola Cavicchini 2/17/28

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	X			
K07	Proper hot and cold holding temperatures			X				
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		
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		
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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Program	PR0368015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name	CORDEVILLE GOLF CLUB LLC	Inspection Time	10:00 - 11:15
K48	Plan review				
K49	Permits available				
K58	Placard properly displayed/posted			X	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Latex gloves are being used within the facility at the time of inspection.

[CA] Remove latex gloves from the facility and only use Nitrile/Vinyl gloves. Some people are allergic to latex gloves.

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

Inspector Observations: Hand wash station next to the cook line was blocked at the time of inspection.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

[COS] Items were moved out of the hand wash station, now accessible.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Pooled eggs within plastic tray were measured at 54°F at the time of inspection. Per cook, they were cracked about 15-mins ago.

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

[SA] Cook moved the eggs into the reach in.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Placard has been removed from its original location and hidden in the back area.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cut tomato	Reach in	39.00 Fahrenheit	
Pico de gallo	Prep table	39.00 Fahrenheit	
Cheese	Under counter refrigeration (pizza station) #2	40.00 Fahrenheit	
Pepperoni	Under counter refrigeration (pizza station) #3	40.00 Fahrenheit	
Milk	Under counter refrigeration	39.00 Fahrenheit	
Pizza dough	Under counter refrigeration (pizza station)	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Sanitizer (High temp.)	Dish washer	160.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Raw burger patty	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Pooled eggs	Plastic tray	54.00 Fahrenheit	Per cook they were cracked about 15-mins ago. SA
Chorizo	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Chorizo	Prep sink	123.00 Fahrenheit	Cooling for about 10mins.
Cheese	Reach in	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	

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 **5/23/2025**. 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: Lupe C.
Manager
Signed On: May 09, 2025