

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 FA0213109 - ST-LAKESIDE LAGUNITA	Site Address 326 SANTA TERESA, STANFORD, CA 94305	Inspection Date 12/04/2024
Program PR0301184 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name STANFORD DINING SERVICE	Inspection Time 14:00 - 14:20
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/04/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured 4 large covered containers of pasta prepared yesterday between 51F-56F in walk in cooler. Measured 8 covered containers of food prepared yesterday on single baking sheet rack (cooked rice/beans/sauce) between 45-48F.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] All food was discarded in trash.

Cited On: 12/04/2024

K14 - 8 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: Irreversible dish plate thermometer measured at 155F for the high temp dishwasher. Dishwasher in use at time of verifying temperature. [CA] A minimum of 160F dish plate temperature is required. Manually sanitize all food equipment at the 3 compartment sink at 200 ppm quaternary ammonium. Manager contacted maintenance service during inspection.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
thermolabel	high temp dishwasher	160.00 Fahrenheit	
dish plate thermometer	high temp dishwasher	162.00 Fahrenheit	

Overall Comments:

All violations have been corrected.

Dish plate thermometer for high temp dishwasher measured at 162F, thermolabel at 160F. High temp dishwasher ok to use.

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 **12/18/2024**. 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: Jason Sanchez
Executive Chef

Signed On: December 04, 2024