

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 FA0201510 - LOS ALTOS GOLF & COUNTRY CLUB - MAIN KI		Site Address 1560 COUNTRY CLUB DR, LOS ALTOS, CA 94022		Inspection Date 06/17/2025		Placard Color & Score GREEN 85		
Program PR0414893 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOS ALTOS GOLF & COUNTRY CLUB		Inspection Time 10:15 - 12:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By TRUMAN JONES				FSC Truman Jones 03/18/2028

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						S
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		
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		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		X
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

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: At both mechanical dishwashers, measured the chlorine sanitizer concentration at 0 ppm. Observed active warewashing during inspection. [CA] Chlorine in the mechanical warewashing machine shall be maintained at 50 ppm, or as per manufacturer's specifications. [SA] Facility will re-clean and sanitize dishes that were run through the mechanical dishwasher. Facility is to utilize 3-compartment sink for manual warewashing until mechanical dishwasher is repaired.

Minor Violations

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

Inspector Observations: At the preparation counter, measured cheddar cheese in a preparation insert stored on ice at 45-49F. Per staff, cheese was stored in preparation insert 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Cheese was moved to refrigeration unit for rapid cooling.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed excessive accumulation of dust on the fan above the mechanical dishwasher. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1. In a preparation unit drawer at the cook line, observed soiled wiping cloth stored in direct contact with cut avocado. Per staff, wiping cloth is only used for holding avocado. [CA] Discontinue use of wiping cloth in direct contact with food. Use approved fabric implement or cloth for food storage.

2. At the cook line, observed preparation unit drawer is in disrepair. [CA] Equipment shall be maintained in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese	preparation unit (cook line)	41.00 Fahrenheit	
cooked pasta	walk-in cooler (2)	37.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher (for glasses)	0.00 PPM	
rice	steam table	167.00 Fahrenheit	
ambient	2-door upright freezer	4.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked chicken	4-door upright cooler	41.00 Fahrenheit	
raw beef	walk-in cooler (2)	41.00 Fahrenheit	
cooked pasta	walk-in cooler (1)	38.00 Fahrenheit	
cooked chicken	preparation unit (cook line)	41.00 Fahrenheit	
cheese	4-drawer under counter grill	41.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizer buckets	200.00 PPM	
milk	2-door upright cooler (service area)	41.00 Fahrenheit	
cheesecake	preparation unit cooler (side)	41.00 Fahrenheit	
tomato soup	preparation sink	110.00 Fahrenheit	Cooling. Per staff, just cooked.
cut tomato	preparation unit (cook line)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
deli meat	2-door upright cooler	41.00 Fahrenheit	
cheddar cheese	preparation counter on ice	49.00 Fahrenheit	45-49F. Per staff, moved to preparation counter 3 hours ago.
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
raw chicken	2-drawer under counter grill	41.00 Fahrenheit	
ambient	2-door upright warmer	185.00 Fahrenheit	
water	3-compartment sink (bar)	120.00 Fahrenheit	
cut tomato	preparation unit (side)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3-compartment sink	200.00 PPM	
orzo	preparation counter on ice	41.00 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 **7/1/2025**. 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: Truman Jones
Executive Chef

Signed On: June 17, 2025