

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 FA0265402 - ST-STANFORD CATERING @ MUNGER		Site Address 555 SALVATIERRA WALK, STANFORD, CA 94305		Inspection Date 01/17/2025		Placard Color & Score GREEN 98		
Program PR0378839 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STANFORD HOSPITALITY & /		Inspection Time 10:30 - 12:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By LEE/ALEX				FSC Zachary Collins 9/9/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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	
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						S
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	X	
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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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

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed unlabeled bulk ingredient bin. [CA] Label bin with ingredient name. [COS]

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	hand sinks- all	100.00 Fahrenheit	
chlorine	main dishwasher	50.00 PPM	
shrimp	2 door glass unit, front service area	36.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	300.00 PPM	
ambient	freezer walk in	5.00 Fahrenheit	
ambient	walk in produce	41.00 Fahrenheit	
goat cheese	2 door glass unit, front service area	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
quat ammonium	wiping cloth buckets	200.00 PPM	
creamer, cut tomatoes	walk in produce	39.00 Fahrenheit	
ambient	2 door glass unit, front service area	38.00 Fahrenheit	
mayo, cheese, slice deli ham	2 door unit (sandwich prep room)	39.00 Fahrenheit	between 39-41F

Overall Comments:

Per chef, there is a HACCP plan approved for ROP. Further investigation to be conducted in office.

There several food items (various types of meat) in reduced oxygen packaging (ROP) with date labels, past 48 hours, in the reach in freezer located in the front service area.

A HACCP plan is required when conducting reduced oxygen packaging, however, an exemption can be made if ALL the conditions below are satisfied:

-The food is labeled with the production time and date.

-The food is held at 41oF or lower during refrigeration storage.

-The food is removed from its package in the food facility within 48 hours after packaging.

Using ROP for sous vide will not require HACCP but standard operating procedures (SOP) will be needed to address the procedures.

Using ROP for purpose of cooling will not require HACCP but a SOP will be needed to address the procedures.

**When facility is using ROP for storing and removing potentially hazardous food from package within 48 hours will be exempt for HACCP submittal to CDPH but will require to submit SOP to this Department.*

Except for fish that is frozen before, during, and after packaging, a food facility shall not package fish using a reduced-oxygen packaging method.

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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 **1/31/2025**. 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: Alex Moreno
Executive Chef
Signed On: January 17, 2025