

**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**

<b>Facility</b> FA0201558 - JESUIT RETREAT HOUSE		<b>Site Address</b> 300 MANRESA WY, LOS ALTOS, CA 94022		<b>Inspection Date</b> 06/16/2025	
<b>Program</b> PR0301758 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> JESUIT RETREAT HOUSE		<b>Inspection Time</b> 14:30 - 16:15
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> TERESA	<b>FSC</b> Carla Barbosa 03/10/2028		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>85</b>
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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						S
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						S
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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed numerous rodent droppings and dead insects in the downstairs food storage/basement area (prepackaged foods only):**

- Majority on the floor underneath the storage shelves
- Few droppings on top of packaged biscuit and brownie boxes

**[CA] The premises of each food facility shall be maintained free of vermin or non-disease carrying insects, weevils, ants, gnats, and fruit flies. Vermin infestation shall not lead to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.**

**[SA] Packaged biscuit and brownie boxes will be discarded. Facility is to remove all rodent droppings and clean and sanitize food storage area within 24 hours.**

**\*\*NOTE\*\* Per PIC, facility receives monthly pest control service reports. Unable to locate reports at the time of inspection. Provide pest control service reports within 24 hours.**

Follow-up By  
06/17/2025

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment in food facility. A valid food handler card shall be provided within 30 days after the initial date of hire. Food handler cards shall be available for review.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed raw meat thawing from frozen in a container of standing water. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Facility lacks appropriate sanitizer test strips (chlorine and quaternary ammonia.) [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
sanitizer (quaternary ammonium)	3-compartment sink	200.00 PPM	
beef stroganoff	cook line	182.00 Fahrenheit	Cooking.
water	3-compartment sink	120.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
ambient	3-door upright freezer (downstairs)	4.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked beets	2-door upright cooler	80.00 Fahrenheit	Cooling. Per staff, cooked less than 30 minutes prior.
ambient	2-door upright freezer	6.00 Fahrenheit	
cooked chicken	walk-in cooler	77.00 Fahrenheit	Cooling. Per staff, cooked 2 hours prior.
milk	2-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	

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**Overall Comments:**

*A follow-up inspection will be conducted to verify compliance of major violation (K23). Facility is to remove all rodent droppings, clean and sanitize food storage area, and provide most recent pest control service reports within 24 hours. Failure to comply may result in further enforcement action.*

*The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.*

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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 **6/30/2025**. 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




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**Received By:** Teresa Silvera  
Kitchen Manager

**Signed On:** June 16, 2025