

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 FA0206165 - HOLDER'S COUNTRY INN		Site Address 1424 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 01/16/2026		Placard Color & Score GREEN 84		
Program PR0306901 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GARCIA'S COUNTRY INN LLC		Inspection Time 09:30 - 11:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Not Available

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	X			
K07	Proper hot and cold holding temperatures		X		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		
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Potentially hazardous foods measured at improper holding temperature. Container of mashed potatoes placed on counter across from the cook line was measured at 54F. Drawer cooked at cook line was not properly closed and raw steak measured at 49F. Sausages in warmer located at back prep area was measured at 93F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F.*

[COS] *The mashed potatoes were relocated into the reach-in cooler; drawer cooler was properly closed; sausage was reheated at the flat top grill prior to putting back in warmer.*

Minor Violations

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

Inspector Observations: *Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.*

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

Inspector Observations: *Paper towel dispenser for handwash sink located at the back prep area was not operational. [CA] Handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly and easily wash their hands when required.*

[COS] *Paper towels were available nearby and employee fixed paper towel dispenser.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping towels were observed used, reused, and stored on prep surfaces.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pancake mix	Reach-in of prep unit	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled egg	Food prep unit insert	40.00 Fahrenheit	
Gravy	Warmer	141.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Sausage	Cooked	160.00 Fahrenheit	
Egg white	Reach-in cooler	40.00 Fahrenheit	
Turkey	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Reach-in cooler	41.00 Fahrenheit	
Sausage	Drawer cooler under grill	39.00 Fahrenheit	
Raw chicken	Drawer cooler	41.00 Fahrenheit	
Mashed potatoes	Prep table	54.00 Fahrenheit	
Pasta	Reach-in cooler	38.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Raw steak	Drawer cooler	49.00 Fahrenheit	
Diced chicken	Food prep unit insert	40.00 Fahrenheit	
Sausage	Warmer at back prep area	93.00 Fahrenheit	
Steak	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	41.00 Fahrenheit	
Cut melons	Food prep unit at front station	39.00 Fahrenheit	
Milk	Reach-in cooler at beverage station	38.00 Fahrenheit	
Mashed potatoes	Warmer	136.00 Fahrenheit	
Ham	Drawer cooler under grill	39.00 Fahrenheit	
Soup	Warmer	148.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Beans	Warmer	143.00 Fahrenheit	
Hollandaise	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid egg	Food prep unit insert	38.00 Fahrenheit	
Turkey	Warmer at back prep area	178.00 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 1/30/2026. 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: Angeles
Cook
Signed On: January 16, 2026