

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 FA0267305 - THE POST		Site Address 395 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/07/2025		Placard Color & Score GREEN 66		
Program PR0394460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TRUCKEES POST LLC		Inspection Time 14:30 - 16:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By VICKIE				FSC Josue Palma 06/15/2027

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						S
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			S
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	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	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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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:

1. Repeat Violation: In the prep area, in the salad prep unit, measured cooked beet, black beans, cut tomatoes, and several types of soft cheeses between 45°F and 49°F. Measured ambient air temperature of 2 door prep unit at 45°F.

[CA] Ensure potentially hazardous foods are held cold at 41°F or below to prevent bacterial growth.

[SA] Operator moved all potentially hazardous food from 2 door prep unit to nearby refrigeration to facilitate proper holding temperatures.

2. In the kitchen area, at the cookline, cooked onions were measured at 82°F at 3:00 pm. Per chef, the onions were cooked and cooled the day prior then reheated today at opening (11:30 am).

3. In the kitchen area, in a 1/3 hotel pan on a metal lid that was on the flat grill, bacon that was not fully cooked was measured between 100-80°F. The parcooked bacon was commingles with fully cooked bacon. Per chef, they finish cooking the bacon for each order and the bacon was parcooked at 11:30 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Chef marked each of the foods for discard by 4:30 pm.

Minor Violations

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

Inspector Observations:

In the men's restroom, at the soap dispenser, the soap dispenser had ran out of soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff restocked the dispenser immediately.

K14 - 3 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:

In the bar area, at the undercounter dishwasher, chlorine was measured at 25 ppm while actively warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] The dishwasher was ran two more times and it measured at 50 ppm. Ensure the dishwasher is running properly before initial use.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations:

1. Facility offers undercooked (ribeye steak) or raw food (poke) items on their menu without a consumer advisory.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2. Facility offers undercooked (ribeye steak) or raw food (poke) items on their menu without a disclosure.

[CA] Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

or

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

In the ware washing area, at the right faucet of the three compartment sink, the hot water was turned off.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Staff turned the hot water valve back on and water measured at 120°F.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the walk in cooler raw shell eggs were found stored above ready to eat foods (cheese).

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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 testing materials for their choice of sanitizer at the three compartment sink, quaternary ammonia.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

The two door prep unit in the prep area was not maintaining Potentially Hazardous Foods at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, replace, or service the unit. Refrain from storing Potentially Hazardous Foods in the unit until it can maintain temperatures of 41°F or below.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

1. In the kitchen area, at the prep cooler near the hand wash station, knives are stored in the crevices.

[CA] Properly store utensils and equipment in a clean and sanitary manner.

2. Ice cream scooper was found stored in room temperature water.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

3. Facility was using cloth towels to cover ready to eat foods and breads in the kitchen.

[CA] Discontinue the use of cloth towels in direct contact with food. Use approved materials such as single use covers, cheesecloth, or burlap.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Hot water at the three compartment sink was not able to be turned off from the handle.

2. In the prep area, at the hand wash station, water flows from the base of the faucet.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Repeat Violation: Ceiling tiles are misplaced above the ice machine.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Reinstall the ceiling tiles.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

In each of the restroom the required hand wash reminder is missing.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Bacon	Flat Grill	80.00 Fahrenheit	Parcooked
Steak	Drawer Cooler	38.00 Fahrenheit	Raw
Chicken	Drawer Cooler	37.00 Fahrenheit	Raw
Beet	Prep Cooler	45.00 Fahrenheit	
Salmon	Drawer Cooler	38.00 Fahrenheit	Raw
Fries	Drawer Freezer	8.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	300.00 PPM	
Boiled Egg	Prep Cooler	46.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Mac and Cheese Balls	Walk in Cooler	36.00 Fahrenheit	
Diced Tomatoes	Prep Cooler	45.00 Fahrenheit	
Beef	Drawer Cooler	38.00 Fahrenheit	Raw
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	25.00 PPM	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Ambient Air	Walk in Freezer	4.00 Fahrenheit	
Cooked Potatoes	Upright Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken Tinga	Walk in Cooler	36.00 Fahrenheit	
Eggs	Walk in Cooler	36.00 Fahrenheit	Infrared Thermometer

Overall Comments:

Notes:

- Failure to correct repeat violations will result in further enforcement from this department.

- Permit fee was paid on site.

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 **5/21/2025**. 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: Vickie
Owner
Signed On: May 07, 2025