

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 FA0202247 - EL CAMINO HOSPITAL-NUTRITION SERVICES		Site Address 815 POLLARD RD, LOS GATOS, CA 95032		Inspection Date 07/22/2025	
Program PR0301378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL CAMINO HOSPITAL INC		Inspection Time 12:50 - 14:30
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By AUGSTO HURREALDE	
				FSC Augusto Hurrealde 06/28/2026	

Placard Color & Score
GREEN
88

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						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		S
K10 Proper cooking time & temperatures	X						S
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	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	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

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

Inspector Observations: *REPEAT VIOLATION*

1. **Chimichurri (contains oil and garlic) on prep table measured at 83F. Per PIC, chimichurri has been out since 2 hours prior to measurement.**
 2. **1 milk carton in 2 door reach in measured at 45F. PIC stated milk has been in the unit for more than 4 hours prior to measurement. Ambient temperature of unit per thermometer within the unit stated 45F. Other Potentially Hazardous Foods (milk, yogurt, salad with cut tomatoes) that measured between 45F - 49F have been in the unit for less than 4 hours per PIC.**
 3. **In ice bath, raw beef and raw vegetable burger (top of the metal inserts) measured at 56F and 54F respectively. Food items within the metal inserts in the ice bath observed over stacked. PIC stated food items have been in the ice bath approximately 2 hours prior to measurement.**
- [CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.**
- [SA]: 1. Chimichurri was time marked to be discarded 4 hours after it was removed from temperature control.**
2. **Milk carton was voluntarily discarded. Other PHFs were relocated to walk in cooler to rapidly cool down.**
 3. **Food items were relocated to walk in cooler to rapidly cool down.**

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

- Located at the dry storage area, open bags of dry food not stored in food grade containers with secured lids.**
- [CA]: Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid**

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: *REPEAT VIOLATION*

- 2 door reach in's ambient temperature measured at 45F.**
- [CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is properly working. Assess/repair/adjust unit as needed.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

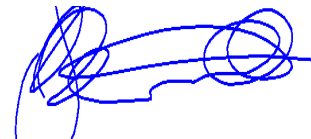
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	dish machine	50.00 PPM	
Quat sanitizer	Quat sanitizer bucket at service line	200.00 PPM	
chicken	prep line cooler	40.00 Fahrenheit	
salad with cut tomatoes	2 door reach in	49.00 Fahrenheit	yogurt: 45F milk: 46F
deli ham	prep line cooler	40.00 Fahrenheit	
corn	walk in cooler 1	41.00 Fahrenheit	
raw beef	walk in cooler 2	41.00 Fahrenheit	
chicken	prep line top well	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
brown rice	walk in cooler 2	41.00 Fahrenheit	
milk	merchandiser 1	41.00 Fahrenheit	
fish	hot box	141.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
vegetable lasagna	hot box	149.00 Fahrenheit	
water	2 comp prep sink	122.00 Fahrenheit	
chicken	steam table 1	158.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
chicken	walk in cooler 1	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken tenders	deep fry er	202.00 Fahrenheit	final cooking temp
rice	steam table 1	160.00 Fahrenheit	
cut melon	merchandiser 2	40.00 Fahrenheit	
chicken noodle soup	steam table 2	171.00 Fahrenheit	
gravy	steam table 2	167.00 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 **8/5/2025**. 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: Augusto Hurrealde
Head Chef

Signed On: July 22, 2025