

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 FA0213041 - SARATOGA COUNTRY CLUB INC		Site Address 21990 PROSPECT RD, SARATOGA, CA 95070		Inspection Date 07/24/2025	
Program PR0300954 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SARATOGA COUNTRY CLUB		Inspection Time 12:05 - 13:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By WILLIAM SCHRIVER	FSC WILLIAM SCHRIVER 01/25/2027		

Placard Color & Score
GREEN
90

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						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		X			N
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		
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		X
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the bar area, observed fruit flies in 3 bottles of alcohol. Observed fruit flies in the area.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[SA] Operator discarded bottles of alcohol. Operator to contact pest control to service for fruit fly activity.

Minor Violations

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

Inspector Observations: Towards the entrance into the kitchen area, in the equipment storage room and around the handwash sink/reach in refrigerator, observed food debris and refuse on the floor around equipment.

[CA] Ensure facility floors are frequently cleaned and maintained to prevent possible harborage of vermin.

Around the posted cork board, observed cracks and crevices around the board, and a peeling/loose FRP panel.

[CA] Ensure all walls are sealed, and any cracks and crevices are sealed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.

Measured Observations

Item	Location	Measurement	Comments
raw shelled eggs	walk-in refrigerator	36.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
diced tomatoes	salad prep unit	41.00 Fahrenheit	
shredded cheese	drawer prep unit	41.00 Fahrenheit	
sliced chicken	drawer prep unit	40.00 Fahrenheit	
milk	reach in refrigerator	38.00 Fahrenheit	
shredded cheese	salad prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut tomatoes	drawer prep unit	40.00 Fahrenheit	
soup	walk-in refrigerator	55.00 Fahrenheit	cooling
parmesan cheese	salad prep unit	38.00 Fahrenheit	
cod	walk-in refrigerator	36.00 Fahrenheit	
half and half	reach in refrigerator	38.00 Fahrenheit	
raw chicken	drawer prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
pico de gallo	ice bath	39.00 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 **8/7/2025**. 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.

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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: WILLIAM SCHRIVER
EXECUTIVE CHEF

Signed On: July 24, 2025