

# 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> FA0200559 - PAUL & EDDIES MONTA VISTA INN		<b>Site Address</b> 21619 STEVENS CREEK BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 07/21/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>86</b> </div>		
<b>Program</b> PR0300927 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> PAUL AND EDDIES ASSOC, II		<b>Inspection Time</b> 15:50 - 17:05			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JEANNE ANDERSON				<b>FSC</b> KEN REYNOLDS 09/30/2029

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			N
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			
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		
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: At the bar, observed fruit flies in a bottle of alcohol.**

**[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.**

**[COS] Operator discarded bottle of alcohol.**

### Minor Violations

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

**Inspector Observations: At the bar, observed a lack of hand soap and paper towels at the 3 compartment sink. 3 compartment sink is the only available sink for handwashing at the front counter. Per operator, 3 compartment sink at the back prep/storage room is used for handwashing. Observed 3 compartment sink in the back prep/storage is stocked with hand soap and paper towels.**

**[CA] Ensure handwash stations are provided with hand soap and paper towels from their respective dispensers to allow for handwashing.**

**[SA] Operator to provide hand soap and paper towels for use at the bar.**

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: Observed mold-like growth on the interior panel of the ice machine.**

**[CA] Ensure interior panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).**

**At the bar area, in the soda gun nozzle, observed mold-like growth/accumulation.**

**[CA] Ensure soda gun is nozzle is frequently cleaned and sanitized to prevent possible contamination.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
ambeint air temperature	2 door reach in refrigerator/freezer	45.00 Fahrenheit	No PHF stored.
ambient air temperature	3 door undercounter refrigerator	45.00 Fahrenheit	No PHF stored.
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
orange juice	refrigerator chest	36.00 Fahrenheit	
whipped cream	refrigerator chest	36.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	Use as both a handwash station and 3 compartment sink.
hot water	3 compartment sink (bar)	120.00 Fahrenheit	Use as both a handwash station and 3 compartment sink.

### Overall Comments:

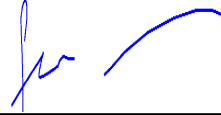
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/4/2025**. 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: JEANNE ANDERSON  
OWNER

Signed On: July 21, 2025