

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 05/05/2026	
Program PR0301378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL CAMINO HOSPITAL INC		Inspection Time 11:40 - 13:40
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By FRIDA	
				FSC Friday Swenson - 07/27/2027	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible			X				N
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						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						
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		
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. In ice bath, chimichurri measured at 52F. Chef stated it was taken from the walk in cooler to an ice bath approximately 10 minutes prior to measurement. Insufficient ice bath observed.

2. Cut tomatoes on prep cart measured at 52F.

3. Beef patties on cook top measured between 102F - 105F; cooked approximately 1 hour prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.

[SA/COS]:

1. More ice and water placed in ice bath to cool down chimichurri. COS to 41F at the end of inspection.

2. Relocated to walk in cooler to cool down.

3. Reheated to 166F. Will be placed in hot box in the future.

Minor Violations

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

Inspector Observations: Hand sink dispenser did not have single use towels. Available nearby single use towel dispenser observed.

[CA]: All hand sinks shall be equipped with single use towels stored in a dispenser.

[COS]: Dispenser was restocked with single use towels.

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

Inspector Observations: *REPEAT VIOLATION*

Open bags of rice at kitchen and open bag of pasta observed at dry storage area.

[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.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
masala	steamer	160.00 Fahrenheit	
chicken	ice bath	41.00 Fahrenheit	
chicken noodle soup	steam table 2	156.00 Fahrenheit	
cut melons	2 door reach in	41.00 Fahrenheit	
rice	hot box	140.00 Fahrenheit	
corn	steam table	157.00 Fahrenheit	
chicken tortilla	warmer	154.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
yogurt	2 door reach in	40.00 Fahrenheit	
fish	hot box	141.00 Fahrenheit	
beef patty	flat top	172.00 Fahrenheit	final cooking temp
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
chicken	hot box	139.00 Fahrenheit	
rice	walk in cooler 2	39.00 Fahrenheit	
roasted pepper soup	warmer	150.00 Fahrenheit	
beef broth	steam table 2	145.00 Fahrenheit	
beef broth	steam table 2	152.00 Fahrenheit	
cut tomatoes	walk in cooler 2	41.00 Fahrenheit	
rice	steam table	149.00 Fahrenheit	
cut tomatoes	walk in cooler 1	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
rice	steam table	144.00 Fahrenheit	
chlorine	dish machine	100.00 PPM	
rice	hot box	149.00 Fahrenheit	
greek dressing with dairy	under counter	38.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	
ham	prep line cooler	41.00 Fahrenheit	
sour cream	walk in cooler 1	40.00 Fahrenheit	
milk	3 door reach in	38.00 Fahrenheit	
vegetable lasagna	steam table 2	139.00 Fahrenheit	
cheese	prep line cooler	40.00 Fahrenheit	
chicken	hot box 2	145.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

notes:

-discussed proper use or filling out cooling logs; ensure cooling time is no more than 6 hours
-2 door reach in (tray line) ambient temperature measured at approximately 45F+ during rush hour (constant opening and closing of unit). Temperature logs at 7 am today and at 1:30 pm on other days observed below 41F. Temperature logs are observed by measuring internal temperatures of food items in the unit per employee.

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 **5/19/2026**. 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.

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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: Frida
Manager

Signed On: May 05, 2026