

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 FA0209986 - SCVCC - KITCHEN (DOWNSTAIRS)		Site Address 5460 COUNTRY CLUB PY, SAN JOSE, CA 95138		Inspection Date 02/28/2025		Placard Color & Score GREEN 81		
Program PR0306234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SILVER CREEK VALLEY COU		Inspection Time 14:30 - 15:45			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By JASON				FSC Genaro Maldonado 2/24/2030

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						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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	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		
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0209986 - SCVCC - KITCHEN (DOWNSTAIRS)		Site Address 5460 COUNTRY CLUB PY, SAN JOSE, CA 95138	Inspection Date 02/28/2025
Program PR0306234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SILVER CREEK VALLEY COUNTRY CLUB	Inspection Time 14:30 - 15:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Temperature of the clam chowder stored inside the walking cooler cooling was measured at 115 oF. The container full of chowder was brought inside the walk-in cooler three hours ago.*
[CA] *All potentially hazardous food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours using ice bath, rapid chiller, or smaller portions. Since the soup has been inside the walk-in cooler for more than two hours and still measured above 70 oF, the manager voluntarily condemned the container full of clam chowder(COS).*

Follow-up By 02/28/2025

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employees working in the back in the kitchen area was observed drinking in an open cup container.*
[CA] *Employees may only drink or eat in designated areas. If employees have to drink in food preparation area, they must use covered cup container with a straw. Their drinks must also be stored in designated area to prevent possible contamination.*

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: *Some open bag food products were stored on the shelf in the dry storage area.*
[CA] *Store all open bag food products in properly labeled bulk containers.*

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: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*
[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils. equipment, and food contact surfaces.*
There were no approved high temperature and sanitizer measuring strips to measure the maximum temperature on the mechanical dishwasher and the concentration of the chemicals used to sanitize dishes and utensils in the facility.
[CA] *Provide approved sanitizer measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher and the chemicals used for sanitizing utensils. equipment, and food contact surfaces.*

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: *Drainpipe from the preparation sink and some of the food equipment are immersed inside the floor sinks.*
[CA] *To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.*

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

Inspector Observations: *There is a missing ceiling tile above the storage and some above the kitchen's preparation area. .*
[CA] *To prevent insect/rodent infestation, please replace the missing ceiling panel immediately.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0209986 - SCVCC - KITCHEN (DOWNSTAIRS)	Site Address 5460 COUNTRY CLUB PY, SAN JOSE, CA 95138	Inspection Date 02/28/2025
Program PR0306234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SILVER CREEK VALLEY COUNTRY CLUB	Inspection Time 14:30 - 15:45

Measured Observations

Item	Location	Measurement	Comments
Hot water	High temp mechanical dishwasher	160.00 Fahrenheit	
Beef	Walk-in cooler	35.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Burger	Final cook	168.00 Fahrenheit	
Tuna	Undercounter fridge	37.00 Fahrenheit	
Tuna	Grill	165.00 Fahrenheit	
Clam chowder	Walk-in cooler	115.00 Fahrenheit	
Cheese	Sandwich prep station	38.00 Fahrenheit	
Chlorine	Bar dishwasher	50.00 PPM	

Overall Comments:

Note: 1. Food safety manager certificate: Genaro Maldonado - 2/24/2030.

2. If a single employee is going to work on both sides of a mechanical dishwasher, the employee must wash hands in between loading the soiled dishes inside the washer and removing the clean dishes.

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 **3/14/2025**. 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: Genaro Maldonado
Chef
Signed On: February 28, 2025