

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 FA0212179 - THE HUT		Site Address 3200 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 10/05/2026		Placard Color & Score GREEN 81		
Program PR0300020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TLC018 LLC		Inspection Time 14:15 - 16:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JESSE				FSC Joe Gradillas 01/13/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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		
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:

1. Two door prep cooler on the left nearest the window measured ambient temp of 52F. Inside the unit, guacamole with cut tomatoes, 11 raw shell eggs, 9 ranch and dairy based sauces, 1 can whipped cream, 10 slices of cheese, and 1 tub of cut tomatoes measured between 50F-57F. Per PIC, all these items have been in the unit for over 6 hours.

[CA] Ensure all potentially hazardous foods are held at 41F or below or 135F or above.

[COS] PIC VC&D all the items listed above.

2. Hut signature sauce and ranch were observed to be measured 70F at the bar top in plastic single serve containers on top of an ice bath.

[CA] Ensure all foods that require refrigeration or are composed of ingredients that require refrigeration are held at 41F or below.

[COS] PIC VC&D the sauces and has stated future storage will now be in the front walk in cooler to ensure proper temperatures are maintained.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the right two door cooler, inspector observed hardboiled eggs at 50-55F in the top and bottom of the unit. This units ambient temperature was 41F. Per PIC, eggs were boiled 5.5 hours prior. Eggs were stored in a covered container.

[CA] For proper cooling, ensure all foods cool from 135F to 41F within 6 hours, and cool from 135F to 70F within the first 2 of those 6 hours. When cooling, leave foods uncovered to allow proper air flow to rapidly cool. Once foods cool to 41, they may be covered.

[COS] PIC elected to VC&D the boiled eggs.

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 black, mold like substance in the ice machine. No active contamination observed directly with the ice.

[CA] Keep ice machine free and clear of all black, mold like substances through routine maintenance and cleanings.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

The prep sink in the rear kitchen measured 111F.

[CA] Ensure all prep sinks, three compartment sinks, and mop sinks reach a minimum of 120F to facilitate proper cleaning.

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

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Inspector Observations:

Left prep cooler near the window measured with an ambient temperature of 52F.

[CA] Ensure that all units intended for cold holding maintain a temperature of at least 41F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE	LEFT HAND SIDE PREP COOLER BOTTOM	52.00 Fahrenheit	
RANCH	BAR ICE BATH	70.00 Fahrenheit	
RAW SHELL EGGS	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	53.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER BACK KITCHEN	40.00 Fahrenheit	
RANCH SAUCES	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	51.00 Fahrenheit	
SANITIZER	DISHWASHER AT BAR	50.00 PPM	CHLORINE
BOILED EGGS	RIGHT HAND SIDE PREP COOLER TOP	55.00 Fahrenheit	
HOT WATER	PREP SINK	111.00 Fahrenheit	
SANITIZER	SANITIZING COMPARTMENT THREE COMPARTMENT SINK	200.00 PPM	QUAT
SANITIZER	BUCKET AT HOT HOLD BOX	200.00 PPM	QUAT
SHREDDED CHEESE	RIGHT HAND SIDE PREP COOLER TOP	40.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK FRONT KITCHEN	100.00 Fahrenheit	
GUACAMOLE W/ CUT TOMATOES	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	58.00 Fahrenheit	
BOILED EGGS	RIGHT HAND SIDE PREP COOLER BOTTOM	57.00 Fahrenheit	
HUT SAUCE	BAR ICE BATH	70.00 Fahrenheit	
CUT TOMATOES	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	50.00 Fahrenheit	
SLICED CHEESE	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	55.00 Fahrenheit	
PICO DE GALLO	RIGHT HAND SIDE PREP COOLER TOP	41.00 Fahrenheit	
RAW BEEF	WALK IN COOLER BACK KITCHEN	39.00 Fahrenheit	
1 CAN WHIPPED CREAM	LEFT HAND SIDE PREP COOLER NEAR WINDOW BOTTOM	50.00 Fahrenheit	
CHICKEN WINGS	WALK IN COOLER BACK KITCHEN	39.00 Fahrenheit	
HEAVY CREAM	ALCOHOL COOLER IN KITCHEN	38.00 Fahrenheit	
SMOKED BRISKET	HOT HOLD BOX	145.00 Fahrenheit	
WARM WATER	HANDSINK BACK KITCHEN	100.00 Fahrenheit	
FRIED CHICKEN	FINAL TEMP PLATED	185.00 Fahrenheit	
AMBIENT TEMPERATURE	RIGHT HAND SIDE PREP COOLER BOTTOM	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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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 **10/19/2026**. 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.

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: Jesse
Shift lead

Signed On: October 05, 2026