

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 FA0201726 - HIDDEN VILLA HOSTEL		Site Address 26870 MOODY RD, LOS ALTOS HILLS, CA 94022		Inspection Date 06/16/2025		Placard Color & Score YELLOW 71
Program PR0373584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HIDDEN VILLA INC		Inspection Time 11:30 - 13:15	
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By FRANCIS	FSC Jaime Barillas 03/30/2030			

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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					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									S
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									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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed soap dispenser at the only handwash sink in the kitchen is empty. [CA] Handwash sink shall be supplied with soap and single use towels at all times. [COS] PIC stocked handwash sink with portable bottle of soap.*

Follow-up By
06/19/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured multiple Potentially Hazardous Foods in the walk-in cooler from 50-53F, including cooked pork, deli corned beef, turkey patties, sausages, and cheese. Per PIC, foods have been stored in the walk-in cooler overnight. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All Potentially Hazardous Foods were voluntarily condemned and discarded. See VC&D report. Raw meat that was just delivered was relocated to upright refrigeration units for cooling.*

Follow-up By
06/19/2025

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

Inspector Observations: *1. Observed numerous trails of ants inside the pull-out cabinet for food storage. Ants were found centered on a container of honey and bunch of bananas. [CA] Food shall be maintained free of adulteration. [COS] Container of honey and bananas were discarded. See VC&D report. All other open food containers inside the pull-out cabinet were cleaned and sanitized of ants.*

Follow-up By
06/19/2025

2. Observed dead weevil-like species on top of sugar inside a plastic container. [CA] Food shall be maintained free of adulteration. [COS] Sugar was discarded. See VC&D report. Plastic container to be cleaned and sanitized.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed active ant infestation inside the pull-out cabinet for food storage. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. *NOTE* Domestic pesticides or chemicals are not approved for use in a food facility. Recommend to seek professional pest control services.*

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

Inspector Observations: *Measured the ambient temperature of the walk-in cooler at 52F. [CA] Refrigeration unit shall maintain foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until refrigeration unit is repaired.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ambient	1-door upright freezer	4.00 Fahrenheit	
produce	walk-in cooler	51.00 Fahrenheit	
ground turkey patty	walk-in cooler	53.00 Fahrenheit	VC&D
deli corned beef	walk-in cooler	50.00 Fahrenheit	VC&D
water	preparation sink	120.00 Fahrenheit	
sausages	walk-in cooler	50.00 Fahrenheit	VC&D
sanitizer (quaternary ammonium)	bucket	400.00 PPM	
pasta	serving dish	135.00 Fahrenheit	
cheese	2-door upright cooler	41.00 Fahrenheit	
potatoes	rack in walk-in cooler	80.00 Fahrenheit	Per PIC, cooling for 45 minutes prior to temperature measurement.
water	handwash sink	100.00 Fahrenheit	
cooked pork	walk-in cooler	51.00 Fahrenheit	VC&D
water	2-compartment sink	120.00 Fahrenheit	
liquid egg	1-door upright cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
pasta	upright hot holding	135.00 Fahrenheit	
water	mechanical dishwasher	174.00 Fahrenheit	
cheese	walk-in cooler	52.00 Fahrenheit	VC&D

Overall Comments:

A follow-up inspection will be conducted to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

This report was written and signed by the PIC at the end of site inspections.

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 **6/30/2025**. 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: Francis Tigas
Corporate Executive Chef

Signed On: June 16, 2025