

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 FA0201543 - LOS ALTOS GRILL		Site Address 233 3RD ST, LOS ALTOS, CA 94022		Inspection Date 07/08/2026		Placard Color & Score GREEN 81		
Program PR0307527 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HOUSTON'S RESTAURANTS		Inspection Time 12:00 - 14:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By DAVID				FSC Lexi Williamson 4/6/2030

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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:

Measured two trays of beef in an alto sham measured at 116F and 109F. The person in charge stated the beef was relocated from the oven after cooking to the alto sham approximately 1 hour prior.

[CA] Maintain potentially hazardous foods at or above 135F while hot holding.

[COS] The trays were relocated to the oven to reheat.

**Note: The alto sham unit was set to 120F. The unit was adjusted to 140F to heat while beef reheats.*

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

A reminder statement and disclosure of foods served raw or undercooked were not indicated on the menu (tuna tare tare, etc.)

[CA] I. Reminder must be indicated by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

II. Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients

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:

Testing equipment was not available for the high temperature dish machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

**Note: An NSF high temperature dish machine plate reader was ordered at time of inspection with expected delivery dated for 7/9/26.*

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:

Observed heat lamp at front service line to be inoperable. It was discussed with the PIC that the lamp is ordered on replacement.

[CA] Maintain equipment in good repair. Equipment used for hot holding is required to maintain potentially hazardous foods at or above 135F while holding.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed tongs stored on the splash guard of the hand washing sink in the front preparation line.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

[COS] The tongs were relocated to a metal tray on the counter top for storage.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiple multiuse wiping cloths stored on the prep tables at the front preparation line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Consumer advisory for raw or undercooked foods.

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	FRONT PREP REACH IN COOLER	40.00 Fahrenheit	
RAW CHICKEN	REACH IN COOLER	40.00 Fahrenheit	
BURGER PATTY	WALK IN COOLER	41.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	108.00 Fahrenheit	
SANITIZER CONCENTRATION	BACK WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
RIB	GRILL	177.00 Fahrenheit	
BEEF	WALK IN COOLER	41.00 Fahrenheit	
WATER	BACK HAND WASHING SINK	108.00 Fahrenheit	
BEEF RIB	FRONT PREP DRAWER COOLER	41.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
FINAL RINSE	HIGH TEMPERATURE DISH MACHINE	161.00 Fahrenheit	PLATE LEVEL READER
SLICED TOMATO	FRONT COLD TOP COOLER	52.00 Fahrenheit	PREPARED APPROXIMATELY 45 MINUTES PRIOR
BURGER PATTY	FRONT PREP DRAWER COOLER	40.00 Fahrenheit	
SALAD DRESSING	FRONT COLD TOP COOLER	40.00 Fahrenheit	

Overall Comments:

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 **7/22/2026**. 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: DAVID PRICHARD
GENERAL MANAGER

Signed On: July 08, 2026