

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 FA0213140 - BIRDIES AT STANFORD GOLF		Site Address 198 JUNIPERO SERRA BL, STANFORD, CA 94305		Inspection Date 04/23/2026		Placard Color & Score GREEN 84		
Program PR0300618 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BODEGA HOSPITALITY GRO		Inspection Time 13:35 - 15:20			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JEREMY				FSC Jeremy Chang 12/23/2030

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						
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						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						S
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		X
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 chicken on grill at 133F, cooked bacon at 100F on grill in container. [CA] Maintain potentially hazardous food 135F and above or 41F and below. [CA] Food transferred to refrigerator.*

Minor Violations

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: *Bacon above cooked beans/rice. [CA] Store raw meat below ready to eat food. [COS]*

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: *Lack of chlorine test strips on site. [CA] Provide and keep the test strips at bar and dishwash kitchen area.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Inoperable thermometer for prep unit across cookline. [CA] Replace the thermometer.*

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

Inspector Observations: *Measured 0 ppm at wiping cloth sanitizer bucket at cook line. [CA] Maintain 200 ppm quat ammonium.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	prep unit across cookline	39.00 Fahrenheit	
ambient	freezers, upright	-2.00 Fahrenheit	
chlorine	dishwasher- kitchen	50.00 PPM	
milk	unit below espresso machine	40.00 Fahrenheit	
salmon	prep unit- bottom portion	40.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
beans	walk in	41.00 Fahrenheit	
sour cream	single door- glass upright	36.00 Fahrenheit	
sliced tomatoes, sauce	prep unit	38.00 Fahrenheit	
quat ammonium	3 comp sink sanitizer dispenser	200.00 PPM	
meat	freezer	5.00 Fahrenheit	
ambient	walk in	40.00 Fahrenheit	
chlorine	dishwasher- bar	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Note- *This location (entire building) will be going through new construction in June 2026. A temporary food service operation will be located across the street from the inactivated kiosk. Per owner, a mobile truck/trailer will be utilized for food service. Further office review to be conducted to determine if plans have been submitted to this department for new building construction.*

For mobile food truck: *Contact Senior Specialist Melissa Huerta at 408-918-3400 to obtain written approval to operate a mobile food truck/trailer at the new location prior to operation.*

For new buidling/food facility construction: *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at*

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408-918-3400 or at www.ehinfo.org -> plan requirements to obtain plan check application and plan submittal requirements.

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 **5/7/2026**. 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: Bianca DeRanieri
assistant manager
Signed On: April 23, 2026