

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 FA0212811 - FACULTY CLUB	Site Address 825 LAFAYETTE ST, SANTA CLARA, CA 95050	Inspection Date 01/22/2025
Program PR0302582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA UNIVERSITY	Inspection Time 12:25 - 13:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF EUGENE Z.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/21/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/22/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment ware wash sink	122.00 Fahrenheit	
Quaternary ammonia	Two-compartment ware wash sink	200.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility closed for evidence of a vermin infestation due to a complaint.
- Facility has conducted the following:
 - Deep cleaned to remove rodent droppings throughout the facility.
 - Affected areas have been sanitized.
 - Contaminated products have been removed.
 - Facility's pest control service were on site to identify areas that need to be addressed.
 - Per PIC, frequency of service will be increased from weekly to daily.
- Facility is hereby authorized to reopen and resume operations.
 - Continue to clean and maintain facility free of rodents.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/5/2025**. 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: Eugene Z.
Executive Chef
Signed On: January 22, 2025