

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 FA0306253 - FREMONT HILLS COUNTRY CLUB-KITCHEN		Site Address 12889 VISCAINO PL, LOS ALTOS HILLS, CA 94022		Inspection Date 09/23/2026		Placard Color & Score GREEN 74		
Program PR0307609 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FREMONT HILLS COUNTRY		Inspection Time 13:10 - 14:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ROB				FSC Not Available

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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		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		X
K34	Warewash facilities: installed/maintained; test strips		
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		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed multiple food items stored in reduced oxygen packaging, dated for more than 48 hours prior to this inspection. This facility does not have an approved HACCP Plan and procedures to conduct reduced oxygen packaging have not been submitted to this agency

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

ROP activities at food facility do NOT require a HACCP plan if ALL the conditions below are satisfied:

- The food is labeled with the production time and date.*
- The food is held at 41oF or lower during refrigeration storage.*
- The food is removed from its package in the food facility within 48 hours after packaging.*
- Submission and approval of SOP to this agency*

[COS] Foods sealed under ROP were voluntarily discarded at this time. Refer to VC&D report.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Food handler cards are not current.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

2. This facility does not have a current food manager certificate holder.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed mussels, clams, and oysters in the walk in cooler with applicable tags. Tags from recent batches were discarded according to the PIC.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

**Note: It was discussed with the PIC that shellstock is not a normally served item and on a per event basis. Ensure that tags are maintained for 90 day requirement even with intermittent usage.*

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

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Inspector Observations: *A reminder statement was not included on the menu for raw/undercooked foods (menu indicates raw tuna salad)*

[CA] 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.**

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

Inspector Observations:

1. Observed old rodent droppings on the floor in the dry storage closet near the linen storage area. It was discussed that site facilities conducts pest abatement in addition to contacted service.

[CA] Clean and sanitize area of rodent droppings

2. Observed numerous live fruit flies at the bar.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of pink grime on the interior deflector panel.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed a leak at the three compartment sink faucet when opening either hot or cold water valves.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Observed employee restroom door to not be self closing. Arm for self-closing mechanism has been removed.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CAESAR DRESSING	SALAD PREP COOLER	37.00 Fahrenheit	
SALMON	DRAWER COOLER	39.00 Fahrenheit	
ROAST CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
COOKED LONG NOODLES	DRAWER COOLER	40.00 Fahrenheit	
COOKED RIGATONI NOODLES	DRAWER COOLER	41.00 Fahrenheit	
HARDBOILED EGG	SALAD PREP COOLER	36.00 Fahrenheit	
WATER	FRONT KITCHEN HANDWASHING SINK	108.00 Fahrenheit	
WATER	BACK KITCHEN HANDWASHING SINK	108.00 Fahrenheit	
SOUR CREAM	COLD TOP COOLER	38.00 Fahrenheit	
PICO DE GALLO	COLD TOP COOLER	38.00 Fahrenheit	
COOKED STEAK	COLD TOP COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
CHICKEN	STEAM TABLE	156.00 Fahrenheit	
WATER	RESTROOM HANDWASHING SINK	100.00 Fahrenheit	
RAW BURGER	DRAWER COOLER	36.00 Fahrenheit	
RAW PORK	WALK IN COOLER	39.00 Fahrenheit	
SLICED TOMATOES	COLD TOP COOLER	40.00 Fahrenheit	
ARTICHOKE	COLD TOP COOLER	36.00 Fahrenheit	
SALSA	BACK UPRIGHT COOLER	63.00 Fahrenheit	COOLING APPROXIMATELY 1 HOUR
RAW BEEF	WALK IN COOLER	37.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	137.00 Fahrenheit	
COOKED RICE	STEAM TABLE	157.00 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 **10/7/2026**. 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: Steve Chan
PIC
Signed On: September 23, 2026