

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 FA0202247 - EL CAMINO HOSPITAL-NUTRITION SERVICES		Site Address 815 POLLARD RD, LOS GATOS, CA 95032		Inspection Date 10/24/2024	
Program PR0301378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EL CAMINO HOSPITAL INC		Inspection Time 13:25 - 15:10
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By AGUSTO ITURRALDE	FSC Augusto Iturrade 06/28/2024		

Placard Color & Score
GREEN
82

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						S
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						
K14 Food contact surfaces clean, sanitized			X				S
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	X	
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

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

Inspector Observations: *At the 2 door reach in, honey dew, cut melons, yogurt measured at approximately 46 - 49 F. Per Person In Charge (PIC), food items have been in the unit for approximately 3 hours prior to measurement. Ambient temperature of unit measured at 46 F towards the doors/warmest parts of the unit.*
[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.*
[COS]: *PHFs were relocated to blast chiller to rapidly cool down.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Trays of burritos that were actively cooling in the walk in cooler were completely covered with saran wrap and the trays were stacked directly on top of each other.*
[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food. Discontinue stacking PHFs directly on the top of each other.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Washed and wet metal inserts and containers stacked on top of each other.*
[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Located at the dry storage area, open bags of dry food not stored in food grade containers with secured lids.*
[CA]: *Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.*

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: *2 door reach in's ambient temperature towards the doors measured at 46F. Temperature log at 8 am for the unit stated 37 F. PIC stated unit was at freezing temperature and it was assessed by technicians today at 6 am. After approximately 30 minutes, Specialist checked the ambient temperature of the unit again and it measured at 46F towards the warmest part of the unit (close to the doors) while the ambient temp on the back end of the unit measured at 38F.*
[CA]: *Repair/adjust/assess unit. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs at 41F or below at all times. Ensure thermometer inside is accurate.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
consome soup	warmer	192.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
mayo	2 door under counter cooler	40.00 Fahrenheit	
cut tomatoes, cantaloupe	prep line cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at service line	200.00 PPM	
heavy whipping cream, milk	walk in cooler	40.00 Fahrenheit	
water	hand sink near cook line	100.00 Fahrenheit	
yogurt	aisle refrigerator at dining area	41.00 Fahrenheit	
water	2 comp prep sink	123.00 Fahrenheit	
rice, beef soup	walk in cooler	41.00 Fahrenheit	
beef sandwich	2 door cooler at dining area	41.00 Fahrenheit	
mashed potatoes, rice	warmer	148.00 Fahrenheit	148F - 156F

Overall Comments:

Per Person In Charge, soups (mushroom soup, beef, barley soup, etc) are cooked in large batches and cooled down approximately once or twice a week. Other food like rice are cooked and cooled every 3-4 days per PIC. Permit owner may be required to be upgraded to FP17. Specialist to inform PIC if health permit requires to be upgraded.

TPHC, cooling, and temperature logs observed.

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 **11/7/2024**. 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: Augusto Iturralde
Head Chef

Signed On: October 24, 2024