

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 FA0202035 - LUPIN LODGE - RESTAURANT		Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, C.		Inspection Date 06/16/2022	
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LUPIN HEIGHTS INC		Inspection Time 14:25 - 17:00
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION		Consent By CYNTHIA MICHELLE MARTINEZ	FSC Not Available Please check FSC format.	

Placard Color & Score
GREEN
88

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
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						S
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						
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	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		
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0202035 - LUPIN LODGE - RESTAURANT	Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, CA 95033	Inspection Date 06/16/2022
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LUPIN HEIGHTS INC	Inspection Time 14:25 - 17:00
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: A current Food Safety Certificate was not available at the time of inspection. Per PIC, the next Food Safety Certification exam is scheduled for Friday, 6/17/2022.

[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. Provide the certificate at the next follow-up inspection.

Follow-up By
06/21/2022

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

Inspector Observations: In the kitchen prep area, observed one drain/fruit fly.

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

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: Raw shell eggs were stored above ready-to-eat foods (e.g. strawberries, blueberries, raspberries).

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: In the kitchen above the stove, the ventilation hood lacks working light bulbs.

[CA] Replace with new light bulbs with shield and maintain in good repair.

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: Plastic drain pipe/tube from the ice machine lacks air gap between the pipe and the top level of the floor sink.

[CA] Discharging liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor shall be equipped with a minimum 1" air gap above the floor sink. Repair drain pipe to the ice machine.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-comp ware wash sink	120.00 Fahrenheit	
Chorine sanitizer	Mechanical ware wash machine	50.00 PPM	
Imitation crab	Four-door reach-in freezer	14.00 Fahrenheit	IR
Hot water	Two-comp prep sink	120.00 Fahrenheit	
Cheesecake	Walk-in refrigerator	36.00 Fahrenheit	
Water	Hand sinks	100.00 Fahrenheit	Kitchen and restrooms
Hamburger	Four-door reach-in freezer	9.00 Fahrenheit	IR
Ice cream	Four-door reach-in freezer	2.00 Fahrenheit	IR
Beef	Four-door reach-in freezer	5.00 Fahrenheit	IR
Shell eggs	Walk-in refrigerator	35.00 Fahrenheit	IR
Fresh salsa	Walk-in refrigerator	36.00 Fahrenheit	
Beans	Walk-in refrigerator	38.00 Fahrenheit	IR
Black beans/cherry tomato	Stove	190.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket	200.00 PPM	
Corn	Walk-in refrigerator	39.00 Fahrenheit	IR

OFFICIAL INSPECTION REPORT

Facility FA0202035 - LUPIN LODGE - RESTAURANT	Site Address 20600 ALDERCROFT HEIGHTS RD, LOS GATOS, CA 95033	Inspection Date 06/16/2022
Program PR0306233 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LUPIN HEIGHTS INC	Inspection Time 14:25 - 17:00

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 **6/30/2022**. 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: Cynthia Michelle Martinez
Executive Chef

Signed On: June 16, 2022