

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 FA0201558 - JESUIT RETREAT HOUSE		Site Address 300 MANRESA WY, LOS ALTOS, CA 94022	Inspection Date 06/18/2025
Program PR0301758 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name JESUIT RETREAT HOUSE	Inspection Time 13:30 - 14:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By CARLA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/16/2025

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

Compliance of this violation has been verified on: 06/18/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 6/16/2025.

The following major violation has been corrected:

- K23: No rodents, insects, or animals.

Facility conducted deep cleaning and sanitizing of the downstairs storage area on 6/17/2025. As of 6/18/2025, all old rodent droppings have been removed and no new activity has been observed. Previously adulterated food packages have been discarded.

Reviewed the last pest control receipt from 5/20/2025. Recommend to obtain full pest control report detailing activity. Facility will continue to receive regular pest control services.

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 **7/2/2025**. 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: Carla Barbosa
 Kitchen Manager
Signed On: June 18, 2025