

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 FA0213109 - ST-LAKESIDE LAGUNITA		Site Address 326 SANTA TERESA, STANFORD, CA 94305		Inspection Date 06/09/2026		Placard Color & Score GREEN 93		
Program PR0301184 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name STANFORD DINING SERVICE		Inspection Time 10:45 - 12:50			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JOSHUA				FSC Donald Waren 1/21/2028

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						
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						S
K07	Proper hot and cold holding temperatures	X						S
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						
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		
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	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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: All hand sinks equipped with the automatic combination faucet had water temperatures above 108F. [CA] Maintain a minimum of 100F-108F maximum water temperature at the hand sink faucet. [COS] Each sink was adjusted and marked with a black marker to indicate the proper temperature during inspection.

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

Inspector Observations: Observed black mold like debris noted on wall of 3 comp sink. [CA] Clean this area daily to prevent debris buildup.

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: Observed stainless steel metal piece with a gap (edges of sink against the wall) with a large gap. [CA] Repair/replace the metal panel to eliminate the gap.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	buffet line	40.00 Fahrenheit	TPHC
dish plate thermometer	high temp dish unit	171.00 Fahrenheit	
pizza	walk in freezer	2.50 Fahrenheit	
ambient	1 door warmer	180.00 Fahrenheit	
warm water	hand sinks- all	108.00 Fahrenheit	measured over 108F for automatic combination faucets
beef stir fry	warmer 2 door	145.00 Fahrenheit	
marinated chicken	walk in cooler	40.00 Fahrenheit	
quat ammonium	3 comp sink basin	200.00 PPM	
pasta noodles	2 door unit	39.00 Fahrenheit	
soy milk	allergen unit	40.00 Fahrenheit	
steak	walk in freezer	55.00 Fahrenheit	cooling process
hot water	food prep sink/3 comp sink	120.00 Fahrenheit	
sliced station	buffet line- sandwich station	39.00 Fahrenheit	
curry tofu	buffet line	165.00 Fahrenheit	
red rice	warmer unit upright	160.00 Fahrenheit	
milk	milk dispenser self serve	39.00 Fahrenheit	
black beans	buffet line	154.00 Fahrenheit	
tofu curry	buffet line	165.00 Fahrenheit	
white rice	warmer 2 door	150.00 Fahrenheit	
ambient	warmer 2 door upright	180.00 Fahrenheit	
sliced ham	buffet line- sandwich station	38.00 Fahrenheit	
honey dew melon	buffet line	49.00 Fahrenheit	
green salsa	buffet line	41.00 Fahrenheit	
quat ammonium	wiping cloth sanitizer bucket	200.00 PPM	

Overall Comments:

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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 **6/23/2026**. 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: Donald L. Warren
Chef
Signed On: June 09, 2026