

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 FA0201502 - HOLDER'S COUNTRY INN LOS ALTOS		Site Address 134 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 10/22/2026		Placard Color & Score GREEN 77		
Program PR0307891 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MIGUEL RIVAS		Inspection Time 10:30 - 11:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ISRAEL				FSC Edith Rivas 5/13/28

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		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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	X	
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	X	
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	X	

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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:

The following food items were measured at the respective locations, temperatures, and timings:

Left four drawer cooler unit at cooks line held since the previous night:

Right Drawer:

- Chorizo at 44F
- Sausage at 47F

Left Drawer:

- Corned beef at 49F
- Bacon at 52F

Right four drawer cooler unit at cooks line held since the previous night:

- Pasta at 60F
- Ham at 50F
- Carnitas at 50F

Ambient:

Tray of raw shelled eggs at 62F for approximately 1 hour

[CA] Maintain potentially hazardous foods at or below 41F.

[COS] All food items held since the previous night were voluntarily discarded. See VC&D report. The tray of eggs were relocated to the walk in cooler.

Minor Violations

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

Inspector Observations:

Disclosure of which food items are served raw/undercooked are not identified on the menu.

[CA] Add disclosure of which items are served raw/undercooked.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients

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:

Observed raw shelled eggs stored above cucumbers and raw chicken above ready to eat foods in the walk in cooler

[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.

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

Inspector Observations:

Observed unlabeled container bulk white cooking powder to be unlabeled at back dry storage area.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations:

- 1. Observed accumulation of grime on the surfaces between the cooking equipment and top of drawer coolers at the cooks line**
- 2. Accumulation of grime on the wheels and casters of equipment at the cooks line**

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

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 both of the four drawer coolers at the cooks line to be unable to maintain potentially hazardous foods at 41°F. It was discussed with the PIC that a technician is scheduled to fix the units.

The floor below the drawers to be slanted and unable to maintain the drawers fully closed, with some of the doors to be misaligned.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiple soiled wiping cloths stored at the cutting boards at the cooks line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The current health permit was not posted in a conspicuous location.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HAM	PREP COOLER FURTHEST FROM KITCHEN ENTRANCE	41.00 Fahrenheit	
PICO DE GALLO	SERVICE LINE COOLER	40.00 Fahrenheit	
GRAVY	STEAM TABLE	142.00 Fahrenheit	
HAM	DRAWER COOLER BACK SECTION	41.00 Fahrenheit	
CUT MELON	SEVICE LINE COOLER	40.00 Fahrenheit	
OMELET WITH GROUND BEEF	COOKS LINE	168.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
SLICED CHEESE	PREP COOLER CLOSEST TO KITCHEN ENTRANCE	38.00 Fahrenheit	
WATER	HANDWASHING SINK	108.00 Fahrenheit	
SLICED TOMATO	PREP COOLER CLOSEST TO KITCHEN ENTRANCE	34.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
GROUND BEEF	PREP COOLER FURTHEST FROM KITCHEN ENTRANCE	40.00 Fahrenheit	
WATER	PREPARATION SINK	128.00 Fahrenheit	
BEANS	STEAM TABLE	151.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	122.00 Fahrenheit	
COOKED GRAVY	WALK IN COOLER	38.00 Fahrenheit	
POOL EGGS	PREP COOLER CLOSEST TO KITCHEN ENTRANCE	40.00 Fahrenheit	
SOUP	SOUP CONTAINER	144.00 Fahrenheit	

Overall Comments:

A follow up will be conducted to verify repair of the drawer coolers at the cooks line.

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 **11/5/2026**. 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: Miguel Rivas
Owner
Signed On: October 22, 2026