

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 FA0251250 - CINNABAR HILLS GOLF COURSE-MAIN RES		Site Address 23600 MC KEAN RD, SAN JOSE, CA 95141		Inspection Date 10/22/2026		Placard Color & Score YELLOW 51		
Program PR0364851 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TRADITION GOLF CLUB, LLC		Inspection Time 10:30 - 13:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ANTONIO PAPIRI				FSC Antonio Papiri 04/08/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			
K06	Adequate handwash facilities supplied, accessible		X		X			
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						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		X			
K14	Food contact surfaces clean, sanitized		X		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	X	
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	X	
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		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0251250 - CINNABAR HILLS GOLF COURSE-MAIN RES		Site Address 23600 MC KEAN RD, SAN JOSE, CA 95141	Inspection Date 10/22/2026
Program PR0364851 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TRADITION GOLF CLUB, LLC	Inspection Time 10:30 - 13:00
K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee moving food preparation cold holding unit, then move floor mats to the side, and proceeded to touch food contact portion of the unit (cutting board) without changing their gloves or washing their hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required in between tasks that can cause any possible cross-contamination with food. Gloves shall be properly used and changed when required.

[COS] Employee properly washed his hands and placed new gloves on. Employee was instructed to wash and sanitize food prep cutting board.

Follow-up By 10/28/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed bar handwashing sinks with no paper towels.

[CA] Handwashing facilities shall maintain single-use paper towels in dispenser.

[COS] Employee placed single-use paper towels properly in towel dispenser.

Follow-up By 10/28/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed fruit fly inside alcohol bottle.

[CA] Ensure that all liquor spouts has a proper covering to prevent any entrance of vermin.

[COS] Employee had voluntarily discarded bottle of alcohol.

Follow-up By 10/28/2026

K14 - 8 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:

Kitchen mechanical warewashing machine chlorine sanitizer measured at 25ppm.

Bar mechanical warewashing machine chlorine sanitizer measured at 0ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Manual warewashing set up was prepared for kitchen equipment and utensils to be washed properly.

Follow-up By 10/28/2026

Minor Violations

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

Inspector Observations:

Observed dried rodent droppings behind food preparation cold holding unit and ice machine.

[CA] Remove, clean and sanitize area of rodent droppings.

Follow-up By 10/28/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed unknown chemical blue spray bottle at the bar stand. Employee could not identify what type of chemical in the spray bottle.

[CA] Chemicals once removed from original container shall be labeled with common name.

Quaternary ammonia measured at 400ppm in sanitizer bucket.

[CA] Maintain quaternary ammonia sanitizer level at 200ppm in sanitizer bucket.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

OFFICIAL INSPECTION REPORT

Facility FA0251250 - CINNABAR HILLS GOLF COURSE-MAIN RES	Site Address 23600 MC KEAN RD, SAN JOSE, CA 95141	Inspection Date 10/22/2026
Program PR0364851 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TRADITION GOLF CLUB, LLC	Inspection Time 10:30 - 13:00

Inspector Observations:

Quaternary ammonia test strips were observed to be expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Kitchen handwashing sink water draining slowly.

[CA] Repair handwash sink for liquid waste to drain properly.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Fan ventilation in the employee restroom did not appear to be operating.

[CA] Repair/replace fan ventilation in employee restroom to ensure that it is operable.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed back door entrance with gap larger than 1/4".

[CA] Minimize gap under door to prevent any possible entrance of vermin. Recommend installing weather stripping.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed cracked flooring below the kitchen cook line.

Observed cove based tile broken and or missing near the restroom.

[CA] Repair floor and wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed a walk-in cooler outside of facility that appears to be approved by the Department. Find approved file from the Department or submit plans to the Department.

[CA] Cease and desist all operations, until final plan check approval has been received from this department. Move all food inside the facility's walk-in cooler.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0251250 - CINNABAR HILLS GOLF COURSE-MAIN RES	Site Address 23600 MC KEAN RD, SAN JOSE, CA 95141	Inspection Date 10/22/2026
Program PR0364851 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TRADITION GOLF CLUB, LLC	Inspection Time 10:30 - 13:00

Measured Observations

Item	Location	Measurement	Comments
Roasted corn	Kitchen prep top reach in cooler #2	38.00 Fahrenheit	
Shredded cheese	Kitchen prep top reach in cooler #2	39.00 Fahrenheit	
Warm water	Handwashing sink	100.00 Fahrenheit	
Milk	Front drink area reach in cooler	37.00 Fahrenheit	
Quaternary Ammonia	Sanitizer bucket	400.00 Fahrenheit	
Raw squid	Walk-in cooler	36.00 Fahrenheit	
Sliced tomato	Kitchen prep top reach in cooler #1	36.00 Fahrenheit	
Chicken	Coolin rack	72.00 Fahrenheit	Prepped 1 hour before. Reheating after.
Garlic aeoli	Kitchen prep top reach in cooler #1	38.00 Fahrenheit	
Pico de giao	Kitchen prep top reach in cooler #1	36.00 Fahrenheit	
Chicken tenders	Reach in freezer	1.90 Fahrenheit	
Turkey	Reach in cooler #2	41.00 Fahrenheit	
Sliced tomato	Walk-in cooler	37.00 Fahrenheit	
Turkey	Reach in cooler	37.00 Fahrenheit	
Bloody Mary	Bar reach in cooler	41.00 Fahrenheit	
Chicken	Cook line	200.00 Fahrenheit	Final cooking temperature.
Hot water	Prep sink	120.00 Fahrenheit	
Quaternary Ammonia	3 compartment sink dispenser	200.00 PPM	
Hot water	3 compartment sink	120.00 Fahrenheit	
Steak	Cooling rack	74.00 Fahrenheit	Prepped 1 hour before. Reheating after.
Raw asada	Reach in cooler	31.00 Fahrenheit	
Raw beef	Walk-in freezer	-1.90 Fahrenheit	
Chlorine	Bar mechanical warewashing machine	0.00 PPM	
Chlorine	Kitchen mechanical warewashing machine	25.00 PPM	
Cut melon	Kitchen prep bottomreach in cooler #2	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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: Antonio Papiri
PIC
Signed On: October 22, 2026