

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 FA0202457 - SUMMITPOINTE GOLF CLUB		Site Address 1500 COUNTRY CLUB DR, MILPITAS, CA 95035		Inspection Date 08/25/2026		Placard Color & Score GREEN 93		
Program PR0302535 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ACADYA REALTY INVESTMEI		Inspection Time 13:25 - 14:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By KREG				FSC Not Available

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						
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						
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		
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		X
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

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

Inspector Observations:

1. Facility lack manager Food Safety Certificate.

[Corrective Action] 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.

2. Observed expired Food Handler's Card.

[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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:

The retracting mechanism on the right side easy access door of the walk-in cooler does not retract making opening and closing the door not easy.

[Corrective Action] Ensure retracting mechanism properly functions.

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

Inspector Observations:

Heavy grease accumulation on the floor under cooking equipments at the main cookline.

[Corrective Action] Thoroughly clean and maintain clean.

NOTE Chef mentioned the cooking equipments have no wheels so it is difficult to pull out equipments.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	bar
ambient air	2 door reach-in cooler - left	37.00 Fahrenheit	
hot water	2 compartment warewash sink	123.00 Fahrenheit	
keg	keg walk-in cooler	41.00 Fahrenheit	
chlorine sanitizer	dishwasher machine	50.00 PPM	
Manhattan clan chow, chicken	walk-in cooler	36.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	bar
ambient air	2 door reach-in cooler - middle	41.00 Fahrenheit	
hot water	handwash sink	119.00 Fahrenheit	
ambient air	2 door reach-in cooler - right	41.00 Fahrenheit	
pico de gallo, cheese	3 door prep cooler	41.00 Fahrenheit	
ambient air	3 door reach-in display cooler	39.00 Fahrenheit	

Overall Comments:

Discussion with general manager regarding name change of the facility and observed LLC on ABC License and Cigarette and Tobacco Retailer's License to have changed from Acadya Realty Investment LLC to Bay View Golf Club LLC. Per GM, the LLC has changed but the owner is still the same. Informed GM that since the LLC changed, an ownership application must be submitted to this department within 48 hours.

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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 **9/8/2026**. 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: Kreg
chef
Signed On: August 25, 2026