

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 FA0230487 - ST-TREEHOUSE RESTAURANT	Site Address 520 LAGUNITA DR 10, STANFORD, CA 94305	Inspection Date 11/05/2024
Program PR0330518 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COLLEGE RESTAURANT'S IN	Inspection Time 16:40 - 17:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By ISMAEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured a large container of teriyaki sauce in walk in cooler between 50F-51F that was made yesterday.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed a broom and dust pan located in front of the hand sink next to the front prep/cookline. **[CA]** Keep hand sink unobstructed at all times. **[COS]**.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cooked broccoli at 45F and cooked carrots at 44F in prep station across from cookline. **[CA]** Potentially hazardous foods shall be held at or below 41 or above 135°F.

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

Inspector Observations: Observed several fruit flies (6-10) in the back prep area. **[CA]** Eliminate the fruit flies.

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

Inspector Observations: Dishwasher measured at 0 ppm chlorine.

[CA] A minimum of 50 ppm chlorine is required for the dishwasher. Repair unit and manually sanitize at the 3 compartment sink at 100 ppm chlorine until unit is fixed. **[COS]** Unit was rechecked at end of inspection and measured at 50 ppm.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

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 **11/19/2024**. 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.

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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: ismael
manager

Signed On: November 05, 2024