

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 FA0269040 - ARRILLAGA FAMILY DINING COMMONS-2ND		Site Address 489 ARGUELLO WY, STANFORD, CA 94305		Inspection Date 11/10/2025		Placard Color & Score YELLOW 74		
Program PR0399922 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STANFORD DINING SERVICE		Inspection Time 10:30 - 12:55			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By HEIDI				FSC Michael Brewster 5/11/2030

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						S
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					N
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured roasted potatoes and egg plant in warmer between 120F-130F. [CA] Maintain hot food 135F and above. Reheat food to 165F for hot holding and maintain at 135F. [COS]*

Follow-up By
11/13/2025

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: *Measured dish plate thermometer at 158F for high temp dish unit. Observed employees using dish washer during inspection. [CA] Maintain dish plate thermometer at a minimum of 160F plate/utensil temperature. Reviewed records and no recording of thermolabel was observed for today and a few days prior. Check unit daily to ensure proper dish plate temperature.*

Follow-up By
11/13/2025

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured a container of covered cauliflower cooling in walk in, more than 2 inches deep. [CA] Cool food quickly by leaving uncovered in shallow pans, not exceeding 2 inches for solid food. [COS].*

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

Inspector Observations: *Water at 2 hand sinks measured between 115F-120F. [CA] Maintain a minimum of 100F-108F for automatic combination faucets. [COS] Water temperature was adjusted to read 100-108F.*

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: *Ambient temperature of walk in measured at 47F. [CA] Maintain unit in good repair to ensure potentially hazardous food is held 41F and below. Chef notified maintenance for service repair.*

Upright warmer located closest to beverage station measured at 165F on the digital display, however nfrared thermometer measured at 145-150F.

[CA] Ensure unit maintains food 135F and above. Provide additional thermometer and locate inside to measure temperature.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometer for unit that hold plant based milk at buffet area. [CA] Provide thermometer.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
yogurt	pantry prep unit	41.00 Fahrenheit	
ambient	3 door freezer	18.00 Fahrenheit	
chia pudding from 11/9	walk in	41.00 Fahrenheit	
milk	milk dispenser at buffet	41.00 Fahrenheit	
water	hand sink	115.00 Fahrenheit	
ambient	pantry prep units	39.00 Fahrenheit	
quat ammonium	3 comp sink basin and wiping cloth buckets	200.00 PPM	
watermelon	salad bar	41.00 Fahrenheit	
cole slaw from 11/9	walk in	40.00 Fahrenheit	
eggs	2 door unit	38.00 Fahrenheit	
dish plate thermometer	high temp dish unit	156.00 Fahrenheit	rechecked at 168F
milk	milk unit back kitchen	35.00 Fahrenheit	
ambient	walk in	47.00 Fahrenheit	
brown rice	rice warmer	138.00 Fahrenheit	
gnocchi	buffet line	124.00 Fahrenheit	TPHC
clam pasta	buffet line	127.00 Fahrenheit	TPHC
cous cous	warmer	136.00 Fahrenheit	
beef	buffet line	136.00 Fahrenheit	
cous cous	warmer	144.00 Fahrenheit	

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 **11/24/2025**. 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: Heidi
Chef/Manager

Signed On: November 10, 2025