

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
Program PR0399922 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name STANFORD DINING SERVICE	Inspection Time 14:30 - 14:45
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/10/2025

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]

Cited On: 11/10/2025

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.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Major violations have been corrected.

Dish plate thermometer measured at 164F

Potatoes in warmer measured at 170F. A work order was called for the warmer and food was relocated to a new unit.

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: Daniel Archer

Signed On: November 10, 2025