

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 FA0310243 - THE OAK BISTRO - THOMAS CUISINE		Site Address 14000 FRUITVALE AV, SARATOGA, CA 95070		Inspection Date 10/20/2025		Placard Color & Score GREEN 92		
Program PR0300528 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THOMAS MANAGEMENT LLC		Inspection Time 14:05 - 15:40			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DAVID MCDOWELL				FSC DAVID MCDOWELL 09/09/2027

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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		
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		
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: *At the front service area, in the hot holding prep top, measured fried onions and tater tots at 95F and 110F respectively. Per operator, fried onions and tater tots stored from about 2 hours prior. At the front service area, at the cookline, in an ice bath, measured sliced cheeses at 62F. Per operator, sliced cheese stored from 2 hours prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Potentially hazardous foods maintained by time rather than time and temperature shall be time labeled when removed from temperature control, and served within 4 hours or discard.*

[SA] *Fried onions, tater tots, and sliced cheese to be served within 2 hours, for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
chicken wraps	reach in refrigerator (display refrigerator)	39.00 Fahrenheit	
hummus	cold holding prep top	41.00 Fahrenheit	
shredded cheese	ice bath (front service area)	41.00 Fahrenheit	
cooked chicken	hot holding prep top	148.00 Fahrenheit	
french fries	hot holding prep top	155.00 Fahrenheit	
salmon poke	cold holding prep top	41.00 Fahrenheit	
cooked rice	hot holding prep top	150.00 Fahrenheit	
pulled pork	hot holding prep top	140.00 Fahrenheit	
tuna poke	cold holding prep top	41.00 Fahrenheit	
sink and surface sanitizer (lactic acid sanitizer)	3 compartment sink	1,875.00 PPM	
edamame	cold holding prep top	41.00 Fahrenheit	
cooked burger patties	flat top grill	200.00 Fahrenheit	
hamburger	counter-top hot holding unit (self-service)	135.00 Fahrenheit	
sliced cheese	ice bath (front service area)	62.00 Fahrenheit	
sliced cheese	2 door reach in refrigerator	38.00 Fahrenheit	
tater tots	hot holding prep top	110.00 Fahrenheit	
cooked chicken	blast chiller	37.00 Fahrenheit	
string cheese	reach in refrigerator (display refrigerator)	39.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fried onions	hot holding prep top	95.00 Fahrenheit	
yogurt	reach in refrigerator (display refrigerator)	39.00 Fahrenheit	

Overall Comments:

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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 **11/3/2025**. 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: DAVID MCDOWELL
EXECUTIVE CHEF

Signed On: October 20, 2025