

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

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|--|---|--|----------------------------------|
| Facility FA0213349 - MASTER BUTCHER | | Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087 | Inspection Date 06/07/2024 |
| Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name MASTER BUTCHER INC | Inspection Time 11:00 - 12:45 |
| Inspected By JESSICA ZERTUCHE | Inspection Type FOLLOW-UP INSPECTION | Consent By SAGANPREET | |

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|---|
| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 06/04/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/07/2024

Cited On: 06/04/2024

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

This violation found not in compliance on 06/07/2024. See details below.

Cited On: 06/04/2024

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

This violation found not in compliance on 06/07/2024. See details below.

Cited On: 06/07/2024

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

Inspector Observations: Inside rear section of walk in cooler, measured cooked onion gravy between 53-61F. Per employees it was cooked last night. Other foods inside this portion of the unit measured between 45-48F. [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.**
- [COS]- Onion gravy discarded in the trash. Provided handout on cooling.**

Cited On: 06/04/2024

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

Compliance of this violation has been verified on: 06/07/2024

Minor Violations

Cited On: 06/07/2024

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 air temperature to rear section of walk in cooler is between 45-46F. [CA] - Repair or adjust to maintain ALL foods at 41F or below.

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| Follow-up By 06/28/2024 |
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Follow up inspection will take place in 3 weeks, 6/28/2024

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|--------------------|-----------------------|--------------------|-----------------|
| goat | walk in | 45.00 Fahrenheit | |
| chlorine sanitizer | 3-comp | 100.00 PPM | |
| onion gravy | inside walk in cooler | 58.00 Fahrenheit | |

Overall Comments:

This is a follow up inspection

- Ambient air temperature to goat/beef case is 38F.
- Ambient air temperature to chicken case is 41F.
- Sanitizer bucket and warewash sink setup with sanitizer
- Handwash stations accessible and stocked, employees trained to remove gloves and wash hands when changing tasks.
- OK to use bandage along with finger condom or gloves over injury or protection. Facility may obtain slash resistant gloves, sanitize every 4 hours or when changing tasks.
- Floor sink below prep sink is properly draining
- No flies observed, if obtaining an insect control device which electrifies insects, ensure it does not propel insect fragments.
- Toilet tissue not on dispenser, key is lost. Facility shall obtain a new dispenser without lock/key

A second (billable) follow up inspection will take place on 6/28/2024.

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 **6/21/2024**. 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.

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: Usman Mushtaq
owner

Signed On: June 07, 2024