

# 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 FA0202076 - SARA'S SOUTHERN KITCHEN		Site Address 27 E MAIN ST, LOS GATOS, CA 95032		Inspection Date 09/23/2024	
Program PR0305234 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WILLIAMS, SARA		Inspection Time 11:20 - 12:50
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SARA WILLIAMS	FSC SARA WILLIAMS 05/18/2026		

Placard Color & Score
<b>GREEN</b>
<b>82</b>

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				N
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	X	
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	X	
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:** *In the kitchen area, in a sparsely setup ice bath, measured a container of fried chicken at 65F, and a container of cooked potatoes at 75F. Per operator, fried chicken removed from refrigeration about an hour prior, and cooked potatoes prepared 30 minutes prior and placed in a container at the ice bath. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator placed additional ice in the ice bath to facilitate proper holding temperatures.*

### Minor Violations

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

**Inspector Observations:** *In the kitchen area, in the undercounter compartment of the 2 door prep unit, measured a container of cooked chorizo at 140F. Per operator, chorizo was prepared an hour prior. [CA] Ensure potentially hazardous foods are properly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated using an ice bath, by adding ice, using shallow containers, separated into smaller portions, and/or using rapid cooling technology. [SA] Operator placed container of cooked chorizo in an ice bath to facilitate proper cooling.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *The mop sink was inaccessible and unavailable for use with the plumbing fixtures removed. Per operator, wastewater disposed at the floor sink below the warewash machine. [CA] All operating food facilities shall have a mop sink available for proper disposal of wastewater. Properly reinstall and plumb the mop sink for use. Remove equipment in the area to allow access to the mop sink.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed opened bags of sugar stored in the auxiliary storage located in the basement. Auxiliary storage is accessible only from outside the facility. [CA] Ensure food is stored only in approved storage areas. All open food shall be stored in the enclosed food facility. Discontinue unapproved storage in the basement storage.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *In the kitchen area, observed a knife stored between the wall and the edge of the single compartment handwash sink. In the back prep area, observed a knife stored between the wall and the edge of the prep table. [CA] Ensure utensils and equipment are properly stored to prevent contamination.*

### Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw shelled eggs	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
salsa	steam table	150.00 Fahrenheit	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
cooked potatoes (fried)	flat top grill	185.00 Fahrenheit	
fried chicken	reach in refrigerator	41.00 Fahrenheit	
hashbrowns	flat top grill	185.00 Fahrenheit	
milk	2 door reach in refrigerator	40.00 Fahrenheit	
cooked potatoes	cooling rack	95.00 Fahrenheit	
diced ham	2 door prep unit	38.00 Fahrenheit	
diced tomatoes	2 door prep unit	36.00 Fahrenheit	
whipped cream	reach in refrigerator	41.00 Fahrenheit	
cooked potatoes	ice bath	75.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
orange juice	2 door reach in refrigerator	40.00 Fahrenheit	
mashed potatoes	steam table	140.00 Fahrenheit	
pooled eggs	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chorizo	2 door prep unit	140.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
whipped cream	2 door undercounter refrigerator	41.00 Fahrenheit	
fried chicken	ice bath	65.00 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 **10/7/2024**. 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




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**Received By:** SARA WILLIAMS  
OWNER

**Signed On:** September 23, 2024