

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 FA0283585 - EL GRAN SABOR		Site Address 1600 SARATOGA AV FC007, SAN JOSE, CA 95129		Inspection Date 07/08/2025		Placard Color & Score GREEN 72		
Program PR0425375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARTINEZ, PRIMITIVO		Inspection Time 12:00 - 13:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By PRIMITIVO MARTINEZ				FSC Not Available

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	X			
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	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	X	
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	X	
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		
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	X	
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: *Carne asada in hot holding unit was measured at 100-110F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.*

[COS] *Per employee, the item was prepared within the hour and placed it back on the grill to reheat.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food Safety Certificate for Manager is not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink located by warewashing area is obstructed with equipment stored in the basin of the sink. [CA] All handwash sinks shall be unobstructed and easily accessible to allow proper handwashing when required. [COS] Employee removed items obstructing the sink.*

Employees were also observed using another handwash sink located within a reasonable distance.

K14 - 3 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: *Quat sanitizer in the three compartment sink was measured at 0 ppm. No active warewashing observed at time of inspection. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] The container of sanitizer was low and changed out by PIC.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple dead cockroaches (5-6) observed in area by the three compartment sink. Did not observe vermin activity elsewhere and facility does not have professional pest control service. [CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Spray bottles used in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Floor drain located by the ice machine is unclean with accumulation of black mold-like substance. [CA] Frequently clean and sanitize nonfood contact surfaces or as needed.*

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: *Knife stored on magnetic strip above prep sink is observed with multiple chips on the blade. [CA] Remove from use and replace damaged utensils and equipment.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: 1) *Employee personal foods are stored inside the upright reach-in cooler above food used and served in the kitchen. [CA] Employee personal food shall be stored in designated area that is separate or below food used in the facility to prevent cross-contamination.*

2) *Employee personal items are stored on the prep tables. [CA] Employee personal items shall be stored in designated area separate or below food preparation or food storage areas.*

3) *Accumulation of unused items and unapproved equipment within the facility. [CA] Items and equipment that are not necessary for the day to day operation of the kitchen shall be removed from the facility.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding	144.00 Fahrenheit	
vegetable soup	Upright reach-in cooler	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler	41.00 Fahrenheit	
Chicken	Upright reach-in cooler	41.00 Fahrenheit	
Beans	Hot holding on cook top	150.00 Fahrenheit	
Carne asada	Hot holding	100.00 Fahrenheit	
Quat sanitizer	Three compartment sink	0.00 PPM	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Cheese	Upright reach-in cooler	40.00 Fahrenheit	
Milk	Upright reach-in cooler	40.00 Fahrenheit	
Chicken	Hot holding	140.00 Fahrenheit	
Beef	Food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 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 7/22/2025. 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

Primitivo Martinez

Received By: Primitivo Martinez
Manager/ Owner
Signed On: July 08, 2025