

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 FA0213035 - INN AT SARATOGA		Site Address 20645 4TH ST, SARATOGA, CA 95070		Inspection Date 07/14/2025	
Program PR0304548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name OSHEANIC CAPITAL LLC		Inspection Time 11:00 - 12:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By CONNY ROSALES	FSC Not Available		

Placard Color & Score

GREEN

86

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: *In the kitchen area, at the 2 door prep unit, measured cut tomato at 48F and prosciutto at 56F. Per operator, tomato stored since 9:00am, and prosciutto stored from the previous day. [COS] Operator discarded cut tomato and prosciutto.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable upon request. [CA] Ensure at least one food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards.*

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: *In the kitchen area, at the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer from the warewash machines are maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
oat milk	3 door undercounter refrigerator	36.00 Fahrenheit	
cooked chicken	2 door undercounter refrigerator	38.00 Fahrenheit	
prosciutto	2 door prep unit	56.00 Fahrenheit	
sliced cheese	2 door prep unit	40.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
milk	3 door undercounter refrigerator	36.00 Fahrenheit	
milk	2 door undercounter refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
raw shelled eggs	2 door undercounter refrigerator	38.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 Fahrenheit	
deli meat	2 door prep unit	39.00 Fahrenheit	
cut tomatoes	2 door prep unit	48.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	25.00 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 **7/28/2025**. 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.

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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: CONNY ROSALES
FOOD AND BEVERAGE MANAGER

Signed On: July 14, 2025