

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0271964 - SARATOGA RETIREMENT COMMUNITY-INDEPEN		Site Address 14500 FRUITVALE AV 1000, SARATOGA, CA 95070		Inspection Date 05/26/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0411250 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ODD FELLOWS OF CALIFOR		Inspection Time 12:20 - 14:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By AHMAD FARNIA				FSC LUDMILA FILINA 03/20/2029

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			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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/prep area, at the hot holding unit, measured 2 covered trays of macaroni and cheese stored between 61F and 75F. Per operator, macaroni and cheese stored for an hour. In the kitchen/service area, in the 2 door prep unit, measured containers of sliced tomato, sliced cheese, and sliced turkey stored at 58F. In the same area at the steam table, measured cooked mushrooms stored at 130F. Per operator, sliced tomato, sliced cheese, sliced turkey, and cooked mushrooms stored in the area for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved macaroni and cheese to the oven for immediate preparation. Operator placed ice/ice bags over sliced turkey and sliced tomatoes to facilitate proper holding temperatures. Sliced cheese was moved to the undercounter compartment of the 2 door prep unit to facilitate proper holding temperatures. Operator placed container of cooked mushrooms directly into the hot water in the steam table to facilitate proper holding temperatures.

Minor Violations

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

Inspector Observations: In the kitchen/serving area, sitting on top of an ice bath, measured cooked string beans at 65F. Per operator, string beans prepared about 5 hours prior. In the same area, at the 2 door prep unit, measured a covered container of cooked pasta at 52F. Per operator, cooked pasta was prepared about 5 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cool potentially hazardous foods in uncovered shallow containers submerged in an ice bath or add ice/ice water directly to container of food. [SA] Operator submerged containers of string beans and pasta in an ice bath.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	wareawsh machine	160.00 Fahrenheit	
cooked ribs	hot holding unit	142.00 Fahrenheit	
pinto beans	stovetop	170.00 Fahrenheit	
cooked mushrooms	steam table	130.00 Fahrenheit	
cooked string beans	ice bath (non-submerged)	65.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked rice`	steam table	160.00 Fahrenheit	
raw chicken	walk-in refrigerator	48.00 Fahrenheit	
macaroni and cheese	hot holding unit	75.00 Fahrenheit	Measured between 61F and 75F.
cooked pasta	2 door prep unit	52.00 Fahrenheit	Stored covered in 2 door prep unit (5 hours after preparation)
sliced cheese, sliced tomatoes, sliced turkey	2 door prep unit	58.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
vegetable soup, chicken soup	soup warmers	190.00 Fahrenheit	
milk, cooked eggs, sliced cheese	walk-in refrigerator	37.00 Fahrenheit	Measured between 35F and 37F.
cooked ribs	walk-in refrigerator	65.00 Fahrenheit	cooling; 5 hours after preparation
hot water	3 compartment sink	120.00 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 **6/9/2025**. 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: AHMAD FARNIA
DIRECTOR OF DINING SERVICES

Signed On: May 26, 2025