

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 FA0212947 - ANCHORS FISH & CHIPS AND SEAFOOD GRILL		Site Address 14441 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 02/26/2025	
Program PR0302833 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ANCHORS, INC		Inspection Time 15:40 - 17:00
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By GONZALO SALAZAR	
				FSC MARIO BARRIOS 03/03/2029	

Placard Color & Score
GREEN
78

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						
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	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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212947 - ANCHORS FISH & CHIPS AND SEAFOOD GRILL	Site Address 14441 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 02/26/2025
Program PR0302833 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANCHORS, INC	Inspection Time 15:40 - 17:00
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 right side 2 door prep unit, measured sliced tomatoes, cut cherry tomatoes, lobster salad, and pico de gallo between 50F and 55F. Per operator, potentially hazardous foods stored from 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator discarded sliced tomatoes, cut cherry tomatoes, lobster salad, and pico de gallo.*

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed shellstock tags for mussels, and oysters are stored separately from the container of shellstock. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.*

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

Inspector Observations: *Observed several fruit flies in the prep area and the storage area. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.*

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

Inspector Observations: *Observed open bags of rice and sugar stored in the dry storage room. [CA] Ensure open bags of dry food are transferred to food grade containers and covered with a fitted lid or stored in containers and covered with a fitted lid.*

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: *By the handwash station, observed a vegetable/fruit peeler stored hanging on the nozzle for the soap dispenser. At the prep line, observed knives stored in between refrigeration units. [CA] Ensure all equipment and utensils are stored in a manner that prevents contamination.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed a leak from the drain pipe from the prep sink. Drain pipe is leaking at the tail end prior to reaching the floor sink. [CA] Ensure plumbing is properly repaired and able to dispose of wastewater into the floor sink.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of food debris behind the cookline, and the prep table by the cookline. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0212947 - ANCHORS FISH & CHIPS AND SEAFOOD GRILL	Site Address 14441 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 02/26/2025
Program PR0302833 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ANCHORS, INC	Inspection Time 15:40 - 17:00

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cocktail sauce	2 door reach in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
clam chowder	soup warmer	170.00 Fahrenheit	
clams	undercounter drawer unit	38.00 Fahrenheit	
sliced tomatoes	3 door reach in refrigerator	40.00 Fahrenheit	
orange juice	2 door undercounter refrigerator	41.00 Fahrenheit	
shredded cheese	2 door prep unit (left side)	41.00 Fahrenheit	
steak	undercounter drawer unit	35.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw salmon	undercounter drawer unit	35.00 Fahrenheit	
clams	3 door reach in refrigerator	41.00 Fahrenheit	
clam chowder	3 door reach in refrigerator	41.00 Fahrenheit	
cheesecake	2 door reach in refrigerator	38.00 Fahrenheit	
risotto rice	2 door prep unit (left side)	41.00 Fahrenheit	
sliced tomatoes, cut cherry tomatoes, lobster salad, and pico de gallo	2 door prep unit (right side)	55.00 Fahrenheit	Measured between 50F and 55F.
cooked clams	2 door prep unit (right side)	41.00 Fahrenheit	
black beans	soup warmer	168.00 Fahrenheit	
hot water	handwash sink	100.00 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 3/12/2025. 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: GONZALO SALAZAR
COOK

Signed On: February 26, 2025