

# 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 FA0212962 - LA FONDUE		Site Address 14550 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 05/27/2025	
Program PR0306167 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LA FONDUE GROUP, LLC		Inspection Time 16:15 - 17:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By RODERICK SEVILLA	FSC RODERICK SEVILLA 05/24/2028		

Placard Color & Score
<b>GREEN</b>
<b>75</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	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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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 walk-in refrigerator, measured containers of raw chicken and raw turkey at 53F. Per operator, containers of raw chicken and raw turkey prepared about 3 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved containers of raw chicken and raw turkey into an ice baths to facilitate proper holding temperatures. Raw chicken and raw turkey to be served within an hour, for a total of 4 hours from when removed from temperature control or discard.*

### Minor Violations

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

**Inspector Observations:** *In the kitchen area, at the handwash station, observed soap dispenser was non-functioning. Noted dispenser was stocked with hand soap. Handwash station in the prep area is fully stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [SA] Operator placed a dispenser bottle of hand soap at the handwash station.*

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:** *At the ice machine, observed mold-like growth on the inner panel. [CA] Ensure inner panel of ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

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

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

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:** *In the kitchen area, observed a non fully-functioning 3 door prep unit, and a non fully-functioning 2 door undercounter refrigerator (beer tap). [CA] Ensure all refrigeration within the facility os properly functioning and able to maintain potentially hazardous foods at 41F and below.*

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 scoop stored in the handwash sink. [CA] Ensure utensils and equipment are stored in a manner that prevents contamination.*

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

**Inspector Observations:** *Observed back door left open. [CA] Ensure doors that access the facility are kept closed to prevent an entrance for vermin.*

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

**Inspector Observations:** *Observed mold-like growth on the wall panels around the dishwashing area. [CA] Ensure facility walls are frequently cleaned and maintained.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	undercounter warewash machine	50.00 PPM	
cooked potatoes	2 door prep unit	41.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
raw turkey	walk-in refrigerator	53.00 Fahrenheit	
pesto	2 door prep unit	39.00 Fahrenheit	
milk	3 door reach in refrigerator	41.00 Fahrenheit	
bacon spread	2 door prep unit	39.00 Fahrenheit	
cheese	walk-in refrigerator	41.00 Fahrenheit	
raw chicken	walk-in refrigerator	53.00 Fahrenheit	
orange juice	3 door reach in refrigerator	41.00 Fahrenheit	
beef	2 door reach in refrigerator	40.00 Fahrenheit	
crab	2 door reach in refrigerator	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	upright warewash machine	50.00 PPM	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
cooked broccoli	2 door prep unit	41.00 Fahrenheit	
hot water	3 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 **6/10/2025**. 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




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**Received By:** RODERICK SEVILLA  
GENERAL MANAGER

**Signed On:** May 27, 2025