

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 FA0257076 - EL BUEN SAZON	Site Address 995 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 10/12/2026
Program PR0375610 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BA & H	Inspection Time 13:15 - 14:00
Inspected By CRYSTAL GRIPPIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIC

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 10/12/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed clogged and overflowing floor drain for spray rinse sink, across from the 3-compartment sink. The 3-compartment sink, food prep sink, and handwash sink drains are draining correctly. Per PIC, a plumber has been contacted and will not be able to go to facility until next week.

[CA] All liquid waste must drain to an approved fully functioning sewage disposal system.

[SA] PIC placed a "Do Not Use" sign on spray rinse sink and cleaned up overflowing water. PIC has reached out to plumber again to expedite service for this week.

Follow-up By
10/19/2026

Measured Observations

N/A

Overall Comments:

Upon follow-up inspection, no vermin were found. Reviewed most recent pest control report. Handwash sink in warewashing area is draining correctly.

A follow-up inspection will be conducted to verify compliance with spray rinse sink drain. The follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 for a minimum of two hours, during non-business hours, and upon inspector availability.

Joint inspection with Shannon R.

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 **10/26/2026**. 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: Herick G.
Owner
Signed On: October 12, 2026