

**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**

<b>Facility</b> FA0213349 - MASTER BUTCHER		<b>Site Address</b> 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 06/28/2024
<b>Program</b> PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> MASTER BUTCHER INC	<b>Inspection Time</b> 12:20 - 13:15
<b>Inspected By</b> JESSICA ZERTUCHE	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> USMAN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/04/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 06/07/2024**

Cited On: 06/04/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 06/28/2024. See details below.**

Cited On: 06/04/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**This violation found not in compliance on 06/28/2024. See details below.**

Cited On: 06/04/2024

K14 - 8 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

**Compliance of this violation has been verified on: 06/07/2024**

**Minor Violations**

Cited On: 06/28/2024

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Several units and foods still measure above 41F, see measured observations below.**

**[CA] - Potentially hazardous foods shall be held at or below 41°F.**

**[SA] - Ice was purchased and placed over raw chicken to rapidly cool, use ice daily to maintain temperature until properly repaired.**

**Repair all refrigeration units to maintain 41F or below.**

Cited On: 06/07/2024

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

**This violation found not in compliance on 06/28/2024. See details below.**

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw goat (near back area)	walk in	44.00 Fahrenheit	
onion gravy	walk in	46.00 Fahrenheit	
raw chicken	walk in	50.00 Fahrenheit	
raw goat (near door)	walk in	41.00 Fahrenheit	
cooked chicken	walk in	48.00 Fahrenheit	
raw fish	walk in	43.00 Fahrenheit	
raw chicekn	walk in	46.00 Fahrenheit	
raw chicken	chicken case	52.00 Fahrenheit	- 54 F (range)
raw beef	meat case	48.00 Fahrenheit	
ambient air	chicken case	48.00 Fahrenheit	
raw goat	meat case	43.00 Fahrenheit	
ambient air temperature	walk in cooler	45.00 Fahrenheit	

## Overall Comments:

*This is a follow up inspection on the refrigeration units.*

*Another (billable) inspection will take place in one month, 7/31/2024.*

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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 7/12/2024. 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:** Usman Mushtaq  
owner

**Signed On:** June 28, 2024