

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 FA0212468 - SAKOON		Site Address 3701 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 03/07/2025	
Program PR0302802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAKOON SANTA CLARA INC		Inspection Time 11:00 - 12:15
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By SONY	FSC Not Available		

Placard Color & Score
GREEN
81

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Facility lack Food Safety Certification.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Employee Food Handler's Card not available for review.

[Corrective Action] Employee Food Handler's Card shall be readily available for review.

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

Inspector Observations:

Trash can observed slightly blocking access to the paper towel dispenser.

[Corrective Action] Ensure handwash sink, paper towel dispenser, and soap dispenser are easily accessible at all times.

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

Inspector Observations:

Observed rat droppings on the stairwell under a box of styrofoam cups at the back of the house.

[Corrective Action] Clean and sanitize areas of rat droppings.

Follow-up By
03/11/2025

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust and grime accumulation on the fan guard in the walk-in cooler with the freezer.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. Observed the 2 door prep cooler (left side) and the 6 door upright cooler broken.

[Corrective Action] Ensure equipments are properly functioning.

2. Heavy ice formation on the shelves and floor in the walk-in freezer.

[Corrective Action] Ensure evaporator is working properly.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Missing baffle or filter in the exhaust hood at the far right side.

[Corrective Action] Install the baffle.

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

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Inspector Observations:

1. Observed stacks of wooden tables or walls stored at the backyard area.
[Corrective Action] Remove unused equipments from the premise.

Follow-up By
03/11/2025

2. Observed large amounts of litter and debris at the backyard area.
[Corrective Action] Maintain the backyard area clean.

3. Observed the back door left open.
[Corrective Action] Ensure back door is closed when not actively moving in or out.

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

Inspector Observations:

1. Observed large hole in the wall in the beverage dispensing room.
[Corrective Action] Repair the wall.

Follow-up By
03/11/2025

2. Observed broke wall tiles near the walk-in cooler with the freezer.
[Corrective Action] Repair or replace the broken wall tiles.

3. Heavy oil and grease accumulation on the floor under and around the deep fryer.
[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mango lassi	2 door beer cooler	39.00 Fahrenheit	bar
chlorine sanitizer	dishwasher	50.00 PPM	bar
chicken, beans	walk-in cooler with freezer	39.00 Fahrenheit	
shrimp	single door undercounter cooler	23.00 Fahrenheit	
chlorine sanitizer	pass thru dishwasher	50.00 PPM	
meat, heavy whip cream	3 door prep cooler	32.00 Fahrenheit	
meat, beans	2 door prep cooler	39.00 Fahrenheit	right side
rice dessert	2 slide door upright cooler	33.00 Fahrenheit	
chicken, milk, beans	walk-in cooler	37.00 Fahrenheit	
batter	2 door undercounter cooler	29.00 Fahrenheit	right side
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 **3/21/2025**. 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.

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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: Sony Pereira
Person in charge

Signed On: March 07, 2025