

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 FA0213349 - MASTER BUTCHER		Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/17/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MASTER BUTCHER INC	Inspection Time 16:10 - 16:45
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By USMAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/16/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 04/17/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	121.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	

Overall Comments:

Follow up inspection. Facility was closed yesterday due to multiple imminent health hazards.

- Expired permit has been paid. Post permit in public view when received.
- Sanitizing solution has been prepared with 100ppm chlorine sanitizer, ensure a separate bucket and cloths are used for cooked/ready to eat foods contact surfaces. Recommend to change every 2 hours.
- Handwash station stocked and accessible.
- Floor sink has been unclogged, however is slowly draining. Please send service report of repairs. Will follow up at a later date. This floor sink is only for the prep sink.
- Hot water is restored, measured at 121F to all sinks. The water heater is located in attic space, unable to verify size, however owner said it is the same (tankless).
- Discussed cooling methods, recommend obtaining ice paddles or ice for cooling. Ensure staff use probe thermometers.
- ENSURE ALL FOOD STAFF HAVE VALID FOOD HANDLER CARDS. KEEP CARDS AT FACILITY

OK to operate

FACILITY RE-OPENED / PERMIT REINSTATED

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 **5/1/2024**. 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

USMAN MUSHTAQ

Received By: USMAN MUSHTAQ
 MANAGER
 Signed On: April 17, 2024