

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 FA0284837 - SARATOGA MEAT AND FISH MARKET		Site Address 14320 SARATOGA-SUNNYVALE RD 5, SARATOGA,		Inspection Date 05/01/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0427132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANTONIO NORA		Inspection Time 15:15 - 16:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TONY NORA				FSC Not Available

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		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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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 Zero Zone display refrigerator, measured packaged tri-tip at 50F, and cheese garlic bread at 48F. Measured ambient air temperature between 43F and 50F. In the Hydra Cool display refrigerator, measured cheeses at 51F. Measured ambient air temperature between 40F and 52F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Tri-tip, cheese garlic bread, and cheeses moved to nearby refrigeration to facilitate proper holding temperatures. Operator to provide repairs for equipment and to install plastic sheeting over display refrigerators to maintain cold holding temperatures.

Minor Violations

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

Inspector Observations: Food safety manager certificate and food handler cards unavailable upon request. [CA] Ensure at least one valid food safety manager certificate is obtained and posted within the facility. All other food employees shall obtain food handler cards. Provide copies of documents at the facility for review.

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

Inspector Observations: At the deli area, observed a lack of paper towels at the handwash sink. Observed nearby handwash station in the kitchen/prep area stocked with hand soap and paper towels. [CA] Ensure handwash sink is provided with hand soap and paper towels to allow for proper handwashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored on counter-tops and in employee aprons. [CA] After each use, ensure wiping cloths are placed in sanitizer buckets with applicable sanitizer such as 100 PPM chlorine or 200 PPM quaternary ammonia sanitizer.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: In the meat prep area, observed cold water line disconnected from handwash sink. [CA] Ensure cold water line is reinstalled and handwash sink is able to provide cold water for handwashing.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
garlic cheese bread	display refrigerator	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
beef	meat display refrigerator	40.00 Fahrenheit	
tri-tip	display refrigerator	50.00 Fahrenheit	
cheese	deli display refrigerator	41.00 Fahrenheit	
cheese	2 door reach in refrigerator	40.00 Fahrenheit	
cheese	2 door reach in refrigerator	41.00 Fahrenheit	
milk	display reach in refrigerator	38.00 Fahrenheit	
eggs	display reach in refrigerator	38.00 Fahrenheit	
cheeses	display refrigerator	51.00 Fahrenheit	
lamb	3 door reach in refrigerator	39.00 Fahrenheit	
steak	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
salmon	meat display refrigerator	38.00 Fahrenheit	
beef	3 door reach in refrigerator	40.00 Fahrenheit	
lamb	meat display refrigerator	38.00 Fahrenheit	
roast beef sandwich	deli display refrigerator	41.00 Fahrenheit	
cod	meat display refrigerator	38.00 Fahrenheit	

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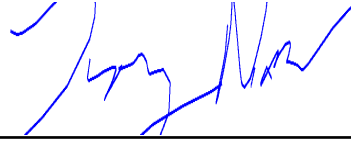
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Overall Comments:

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 **5/15/2024**. 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



Received By: TONY NORA
OWNER

Signed On: May 01, 2024