

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 FA0278336 - FLOWERS		Site Address 14577 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 11/06/2025		Placard Color & Score GREEN 84		
Program PR0420486 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GREEN ROOM SARATOGA		Inspection Time 17:10 - 18:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JOSE MENDOZA				FSC JOSE MENDOZA 12/20/2026

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		X
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		
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		
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *In the kitchen area, in the 2 door prep unit, measured overfilled insert containers of cooked brussel sprouts, cooked cauliflower, and cooked potatoes between 42F and 49F. Per operator, cooked brussel sprouts, cooked cauliflower, and cooked potatoes stored for an hour.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Discontinue overfilling of insert containers to prevent improper holding temperatures.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a covered container of scalloped potatoes cooling at 89F. Per operator, scalloped potatoes cooling from 1.5 hours prior.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: separated into smaller portions, using an ice bath, by adding ice, using shallow containers, and/or using rapid cooling technology.*

[SA] *Operator removed cover from scalloped potatoes and placed on the top rack of refrigeration to facilitate cooling.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the kitchen area, observed ROP filet mignon and duck breast stored with date labels and no time labels. Per operator, filet mignon and duck breast stored from the same day.*

[CA] *All ROP in use with exemption of an approved HACCP plan shall be labeled with date and time, and removed from packaging with 48 hours or discard. ANY ROP intended to be stored from more than 48 hours shall require an approved HACCP plan from California Department of Public Health (CDPH). ROP intended to be stored for less than 48 hours requires submittal of a standard operating procedure (SOP) to Department of Environmental Health. Provide to district inspector at frank.leong@deh.sccgov.org within 5 business days.*

[SA] *Operator placed date and time onto ROP packages.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the kitchen area, at the 3 compartment sink, measured hot water at 113F.*

[CA] *Ensure an adequate supply of hot water is provided at 120F to allow for proper cleaning of utensils and equipment.*

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: *Observed the use of a particle board as a backing for a shelf in the kitchen area.*

[CA] *Ensure only approved materials and equipment are used within the facility. Use only approved smooth, durable, and easily cleanable materials within the facility.*

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

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Inspector Observations: --48 HOUR NOTICE--

Your records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,435.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
salmon	drawer unit	38.00 Fahrenheit	
filet mignon	walk-in refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	113.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
peeled tomato	2 door prep unit (1)	41.00 Fahrenheit	
carnitas	walk-in refrigerator	40.00 Fahrenheit	
filet mignon	drawer unit	38.00 Fahrenheit	
butternut squash	2 door prep unit (1)	41.00 Fahrenheit	
cooked asparagus with bacon	2 door prep unit (3)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
scalloped potatoes	walk-in refrigerator	89.00 Fahrenheit	cooling
shredded parmesan cheese	ice bath	41.00 Fahrenheit	
shaved parmesan cheese	2 door prep unit (2)	41.00 Fahrenheit	
cooked brussel sprouts, cooked cauliflower, and cooked potatoes	2 door prep unit (2)	49.00 Fahrenheit	Measured between 42F and 49F.
duck breast	walk-in refrigerator	39.00 Fahrenheit	
bechamel sauce	hot holding unit	140.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	

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 **11/20/2025**. 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: JOSE MENDOZA
EXECUTIVE CHEF

Signed On: November 06, 2025