

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 FA0273794 - SARATOGA SOCIAL		Site Address 14527 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 01/08/2025	
Program PR0414006 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CV VENTURES, INC		Inspection Time 14:15 - 15:00
Inspected By GLENJOY DAVID	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By CARLA		FSC	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measured hot water at 115F at three compartment sink, at 116F at mop sink, and 114F at prep sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Drain line for food preparation sink is directly plumbed. [CA] Food preparation sinks shall discharge liquid waste by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	115.00 Fahrenheit	
cheese	upright cooler	50.00 Fahrenheit	prep
hot water	prep sink	114.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
hot water	mop sink	116.00 Fahrenheit	
ambient air	reach in freezer	12.00 Fahrenheit	
ambient air	reach in cooler	20.00 Fahrenheit	
guacamole	upright cooler	41.00 Fahrenheit	

Overall Comments:

FACILITY REACTIVATION: NEW NAME, NO OWNERSHIP CHANGE

New Facility Name: SARATOGA SOCIAL

Owners: CV VENTURES, INC

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2025 - 01/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 01/08/2025

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Permit condition: All foods shall be pre-washed or not require washing.

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

Owner states that only cheese plates, charcuterie boards, etc. will be served.

Tentative hours: Saturday-Sunday open: 11AM-11PM

Fridays: open 4PM

Can call for inspection.

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 **1/22/2025**. 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.

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: Carla
Owner
Signed On: January 08, 2025