

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 FA0273418 - BIG BASIN BURGER BAR		Site Address 14413 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 01/05/2026		Placard Color & Score YELLOW 73		
Program PR0413386 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DISTINCTIVE CORPORATION		Inspection Time 14:45 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RODRIGO NAVARRO				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						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		X			N
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		X			N

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	X	
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	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	X	
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 kitchen area, on the counter of the insert prep unit, measured cut tomatoes, hard boiled eggs, and cooked potatoes between 48F and 54F. On the counter-top, measured various buttermilk based dressings/sauces stored between 50F and 65F. Per operator, potentially hazardous foods stored from 4 hours prior. In the 2 door prep unit, measured potentially hazardous foods including raw salmon, raw chicken, and raw beef at 48F. Measured ambient air temperature of 2 door prep unit at 51F.*

Follow-up By 01/08/2026

In the back prep area, in the 3 door undercounter refrigerator, measured containers of quinoa, macaroni, cooked potatoes, cooked beets, cooked gold beets, rice noodles, soba, cooked mushrooms, sliced tomatoes and caramelized onions at 66F. Observed refrigeration had been unplugged. Measured ambient air temperature of 3 door undercounter refrigerator at 66F. Per operator, refrigeration unplugged for an unknown amount of time.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F and below.*

[SA] *Operator moved all potentially hazardous foods from the 2 door prep unit to nearby refrigeration to facilitate proper holding temperatures. Buttermilk based dressings were VC&D due to time and temperature abuse. All potentially hazardous foods in the 3 door undercounter refrigerator were VC&D due to time and temperature abuse. Operator to contact for repairs to 2 door prep unit.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the bar area, to the left of the 3 compartment sink, above and between the ethernet cables, observed two live cockroaches. In the same area, observed two dead cockroaches and cockroach droppings in the area.*

Follow-up By 01/08/2026

In the back prep area, above the handwash sink, in the bottom left corner of the wall mounted storage container, observed accumulation of cockroach droppings.

[CA] *Facility shall be kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices and abate harborage to prevent continued activity. Contact pest control to provide service. Follow-up inspection to occur. Any live activity observed during follow-up inspection may result in closure of the facility.*

[SA] *Operator eliminated live cockroaches in the area. Operator contact pest control to provide service.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate unavailable. [CA] Ensure a valid food safety manager's certificate is obtained and kept on-site for review.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the storage pantry, observed open bags of dry food including rice.*

[CA] *Ensure all open bags of food are stored in or transferred to a food grade container and covered with a fitted lid.*

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: *In the kitchen area, at the 2 door prep unit, measured ambient air temperature at 51F.*

[CA] *Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F and below.*

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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 back prep area, observed cold water knob at the 3 compartment sink does not fully turn cold water off.

[CA] Ensure plumbing fixtures are properly functioning. Provide repairs to cold water knob at the 3 compartment sink.

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

Inspector Observations: 1. In the bar area, observed open installation of wires creating harborage for cockroach activity in between wires and between the wiring and walls.

2. In the back prep area, observed open holes in the walls and crevices between wall mounted equipment.

3. In the kitchen area, observed gaps and crevices between the tiling and the wiring bracket.

[CA] Ensure all wiring in the area is installed in a fully enclosed bracket and sealed to prevent continued harborage for vermin. Remove wall mounted and installed equipment that create possible harborage for vermin. Seal all cracks and crevices within the facility to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
buttermilk	3 door reach in refrigerator	41.00 Fahrenheit	
buttermilk based dressings/sauces	counter-top	65.00 Fahrenheit	Measured between 50F and 65F.
edamame	2 door undercounter refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	3 door undercounter refrigerator	66.00 Fahrenheit	
cooked mushrooms	counter-top steam table	142.00 Fahrenheit	
raw chicken	2 door prep unit	48.00 Fahrenheit	
quinoa, macaroni, potatoes, beets, gold beets, rice noodles, soba, mushrooms, sliced tomatoes and caramelized onions	3 door undercounter refrigerator	66.00 Fahrenheit	
raw beef	2 door prep unit	48.00 Fahrenheit	
caramelized onions	counter-top steam table	139.00 Fahrenheit	
cut tomatoes, hard boiled eggs, and cooked potatoes	counter-top	54.00 Fahrenheit	Measured between 48F and 54F.
cooked rice	rice cooker	150.00 Fahrenheit	
sliced cheese	3 door reach in refrigerator	41.00 Fahrenheit	
raw salmon	2 door prep unit	48.00 Fahrenheit	
raw chicken	3 door reach in refrigerator	41.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
sliced tomatoes	insert prep unit	41.00 Fahrenheit	
ambient air temperature	2 door prep unit	51.00 Fahrenheit	
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 **1/19/2026**. 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: RODRIGO NAVARRO
MANAGER

Signed On: January 05, 2026