

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 FA0281965 - PISCO BAR		Site Address 14486 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 02/17/2025		Placard Color & Score GREEN 69		
Program PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GONZALEZ, HUMBERTO VA		Inspection Time 14:40 - 16:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO TORRES				FSC DENEDUALDO VALADEZ LOY 03/07/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X	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	X			N
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	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	X	
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	X	
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		X
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

K07 - 8 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 cooked quinoa at 70F and cooked whole potatoes at 100F. Per operator, quinoa was prepared an hour prior and whole potatoes prepared about 1.5 hours prior. In the same unit, measured tartar sauce at 52F. Per operator, tartar sauce stored from 10:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below. Cooling foods shall not be stored in the insert prep top of prep units. Adequately cool potentially hazardous foods to 41F prior to placement in insert prep tops. [COS] Operator removed quinoa from the insert prep top and moved to refrigeration to facilitate proper cooling. Cooked potatoes were placed directly in an ice bath to facilitate proper cooling. Remeasured at 65F after 30 minutes. Tartar sauce was discarded by operator.

Minor Violations

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

Inspector Observations: Food safety manager's certificate and food handler cards unavailable for review. [CA] Ensure at least one food safety manager's certificate is obtained and posted within the facility. All food handling employees shall obtain valid food handler cards. Compile all documentation and keep on-site for review. [SA] Operator produced a electronic copy of food safety manager's certificate.

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

Inspector Observations: At the bar area, observed a lack of hand soap and paper towels. Handwash station in the kitchen area accessible and stocked with hand soap and paper towels. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [SA] Operator provided a container of pump soap, and a package of paper towels. Operator to provide a dispenser for paper towels.

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

Inspector Observations: In the kitchen area, in the rice cooker, measured cooked rice at 131F. Per operator, cooked rice was prepared an hour 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: in an ice bath; by adding ice; separated into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology. [SA] Operator moved cooked rice to shallow containers in an ice bath.

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

Inspector Observations: At the bar area, at the 3 compartment sink, measured hot water at 112F. [CA] Ensure hot water is provided a all warewash, prep, and mop sinks at 120F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: To the left side of the bar, at the edge of the shelving, on the bar top, observed a single dead cockroach. In the bar area, at the handwash station, observed cockroach droppings on the edges and corners of the sink. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the kitchen area, in the 2 door reach in refrigerator, and the 2 door prep unit, observed raw chicken stored next to raw fish. [CA] Ensure raw meats are stored separately to prevent possible cross-contamination. Raw meats shall be stored in refrirgeration in the following order from the bottom: raw chicken; raw shelled eggs; raw beef; raw pork; raw seafood.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed dishwasher racks stored directly in the mop sink. [CA] Ensure equipment and utensils are stored in clean areas and in a manner that prevents contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: In the kitchen area, above the mop sink, observed a unfinished boarded wall covering the water heater. [CA] Ensure area is accessible to the water heater. Unfinished areas shall be properly finished/sealed.

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

Inspector Observations: --48 HOUR NOTICE--

Our 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 - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	warewash machine	50.00 PPM	
orange juice	3 door undercounter refrigerator	41.00 Fahrenheit	
pesto sauce	3 door prep unit	41.00 Fahrenheit	
tartar sauce	3 door prep unit	52.00 Fahrenheit	
cooked whole potatoes	3 door prep unit	100.00 Fahrenheit	
milk	3 door undercounter refrigerator	41.00 Fahrenheit	
raw shrimp	2 door prep unit	36.00 Fahrenheit	
raw chicken	2 door reach in refrigerator	40.00 Fahrenheit	
bread pudding	display refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
flan	display refrigerator	38.00 Fahrenheit	
raw fish	2 door reach in refrigerator	36.00 Fahrenheit	
cooked quinoa	3 door prep unit	70.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
mussels	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink (bar)	112.00 Fahrenheit	
pinto beans	3 door prep unit	41.00 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 **3/3/2025**. 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: EDUARDO TORRES
SERVICE MANAGER

Signed On: February 17, 2025