

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 FA0283585 - EL GRAN SABOR		Site Address 1600 SARATOGA AV FC007, SAN JOSE, CA 95129		Inspection Date 12/31/2024		Placard Color & Score GREEN 85		
Program PR0425375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARTINEZ, PRIMITIVO		Inspection Time 13:00 - 14:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By PRIMITIVO MARTINEZ				FSC Primitivo Martinez 2/1/29

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						N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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				N
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						
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		X
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		
K48	Plan review		

OFFICIAL INSPECTION REPORT

Facility FA0283585 - EL GRAN SABOR	Site Address 1600 SARATOGA AV FC007, SAN JOSE, CA 95129	Inspection Date 12/31/2024
Program PR0425375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MARTINEZ, PRIMITIVO	Inspection Time 13:00 - 14:15
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Container of beans that was cooling since the previous day in the upright reach-in cooler is measured at 48F.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Employee discarded the beans into the trash.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Quat sanitizer in the three compartment sink is measured at 0 ppm. The container of sanitizer solution was empty. **[CA]** Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of black-mold like substance in the floor sink located at the ice machine.

[CA] Frequently clean and sanitize nonfood contact surfaces.

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: Knife held on holder located above the prep sink is observed damaged and chipped along the blade. **[CA]** Remove and replace damaged utensils.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Sour cream	Upright reach-in cooler	40.00 Fahrenheit	
Chicken	Upright reach-in cooler	40.00 Fahrenheit	
Beef	Cooking	199.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Quat sanitizer	Three compartment sink	0.00 PPM	
Rice	Upright reach-in cooler	41.00 Fahrenheit	
Rice	Hot holding	136.00 Fahrenheit	
Beef	Hot holding	137.00 Fahrenheit	
Raw shell eggs	Food prep unit	41.00 Fahrenheit	
Beans	Hot holding	145.00 Fahrenheit	
Pork	Upright reach-in cooler	39.00 Fahrenheit	
Chicken	Hot holding	140.00 Fahrenheit	
Yogurt	Upright reach-in cooler	40.00 Fahrenheit	
Beans	Upright reach-in cooler - cooling	48.00 Fahrenheit	
Hot dogs	Food prep unit	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0283585 - EL GRAN SABOR	Site Address 1600 SARATOGA AV FC007, SAN JOSE, CA 95129	Inspection Date 12/31/2024
Program PR0425375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MARTINEZ, PRIMITIVO	Inspection Time 13:00 - 14:15

Overall Comments:

At time of inspection, manager states that the mobile food facility, LA BURRITA 5292913, is no longer using this facility as a commissary.

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 1/14/2025. 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

Primitivo Martinez

Received By: Primitivo Martinez
Manager/Owner

Signed On: December 31, 2024