

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 FA0205412 - BILL OF FARE		Site Address 1069 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 03/20/2026	
Program PR0301078 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BILL OF FARE, INC.		Inspection Time 08:10 - 09:50
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ALEX DUARTE		FSC Not Available	

Placard Color & Score
GREEN
87

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

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

Inspector Observations: Waffle mix in container of ice is measured at 48F; slice cheese stacked on food prep unit insert by the back door is measured at 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee, added water to the ice to create a proper ice bath for the pancake mix. The slice cheese was relocated into the reach-in of the prep unit.

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: Black mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panel of the ice machine.

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: Trash bin is used as surface for holding a container of potatoes near the back door. [CA] Food and food contact containers shall be stored in a manner where it is clean and protected from contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: One waffle maker is in use outside the overhang of the ventilation hood. [CA] All cooking equipment when in use shall be under the exhaust hood ventilation to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Handwash sink	100.00 Fahrenheit	
Milk	Upright reach-in cooler	41.00 Fahrenheit	
Slice cheese	On food prep unit	49.00 Fahrenheit	
Shredded cheese	Food prep unit insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Waffle mix	On ice	48.00 Fahrenheit	
Turkey	Upright reach-in cooler	39.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Ham	Walk-in cooler	39.00 Fahrenheit	
Cut tomaotes	Food prep unit insert	40.00 Fahrenheit	
Chicken	Walk-in cooler	34.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Liquid egg	Food prep unit insert	40.00 Fahrenheit	
Rice	Warmer	162.00 Fahrenheit	
Diced ham	Food prep unit insert	40.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	39.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Sausage	Walk-in cooler	23.00 Fahrenheit	
Sour cream	Food prep unit	41.00 Fahrenheit	
Gravy	Hot holding on cook top	150.00 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 **4/3/2026**. 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.

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: Alex
PIC

Signed On: March 20, 2026