

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 FA0212971 - THE RANCH KITCHEN		Site Address 14583 BIG BASIN WY 1A, SARATOGA, CA 95070		Inspection Date 10/16/2025		Placard Color & Score GREEN 93		
Program PR0300146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE RANCH KITCHEN LLC		Inspection Time 15:30 - 17:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ALAN SCHUMAN				FSC JOSE MENDOZA 12/20/2026

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						
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						

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		
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		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	
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: Observed expired food handler cards. [CA] Ensure all employees that handle food obtain valid food handler cards.

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, observed an unapproved counter-top air fryer stored outside of the hood.

[CA] Ensure only approved equipment is used within the facility. Cooking equipment shall be used underneath a hood to allow for proper ventilation of heat, steam, grease, vapors, and smoke.

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, to the right of the 3 compartment sink, observed an unfinished room/area with concrete flooring. Observed accumulation of water and debris in the area.

[CA] Ensure flooring is properly finished with flooring that is approved, smooth, durable, and easily cleanable. Floors shall be frequently cleaned and maintained to prevent possible harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink (bar)	100.00 Fahrenheit	
mashed potatoes	walk-in refrigerator	48.00 Fahrenheit	cooling
hamachi	2 door prep unit	40.00 Fahrenheit	
cut cherry tomatoes	2 door prep unit	33.00 Fahrenheit	
parmesan cheese	insert prep top	41.00 Fahrenheit	
cheese	walk-in refrigerator	40.00 Fahrenheit	
cooked corn	prep unit	40.00 Fahrenheit	
root puree	stove-top	160.00 Fahrenheit	
cut tomatoes	insert prep top (ice bath)	41.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
cooked shredded beef	walk-in refrigerator	45.00 Fahrenheit	cooling
white sauce	prep unit	39.00 Fahrenheit	
hot water	3 compartment sink (kitchen)	120.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
mashed potatoes	steam table	138.00 Fahrenheit	
squash soup	stove-top	185.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
lobster salad	2 door prep unit	40.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	40.00 Fahrenheit	
cooked ribs	walk-in refrigerator	47.00 Fahrenheit	cooling
sprouts	2 door prep unit	41.00 Fahrenheit	

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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 **10/30/2025**. 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: ALAN SCHUMAN
GENERAL MANAGER

Signed On: October 16, 2025