

# 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

<b>Facility</b> FA0212896 - SARATOGA BAGELS		<b>Site Address</b> 12840 SARATOGA-SUNNYVALE RD, SARATOGA, C.		<b>Inspection Date</b> 02/13/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>85</b> </div>		
<b>Program</b> PR0304640 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CHIU, GEORGE		<b>Inspection Time</b> 13:05 - 14:40			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MEIFANG HUANG				<b>FSC</b> MEIFANG HUANG 11/18/2024

  

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				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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the 3 door prep unit, measured containers of pooled eggs, sausage patties, sliced cheese, sliced ham, sliced tomatoes, and smoked salmon between 45F and 53F. Per operator, food items stored in the prep top for use within the past 1.5 hours. Observed containers are overstocked with food extending past the container fill indicator lines. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved overstocked food items into containers and placed in nearby refrigeration to facilitate proper holding temperatures. Sliced cheese and pooled eggs moved to nearby refrigeration to facilitate proper holding temperatures.*

### Minor Violations

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

**Inspector Observations:** *By the 2 compartment sink, at the mop sink, observed several fruit flies in the area. On shelving below the oven, observed rodent droppings. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Clean areas of food debris to prevent further harborage.*

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:** *By the 2 compartment sink, observed a piece of damaged particle board used to cover stainless steel shelving. At the back of the facility, on shelving for bulk dry ingredients and at the under table storage for syrups, observed cardboard used to line shelving. [CA] Ensure shelving is lined using only approved materials that are smooth, durable, and easily cleanable. Discontinue use of wood and cardboard for shelving liners.*

*On shelving underneath the oven, observed a broken wooden paddle. [CA] Ensure non-functioning and unusable equipment is removed/replaced.*

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

**Inspector Observations:** *Within the facility, observed accumulation of seeds and bagel toppings on the floors around and underneath equipment. [CA] Ensure food debris on floor is cleaned, and floors are frequently maintained to prevent possible harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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

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## Measured Observations

Item	Location	Measurement	Comments
hard boiled eggs	walk-in refrigerator	65.00 Fahrenheit	cooling, prepared 30 minutes prior
smoked salmon	walk-in refrigerator	34.00 Fahrenheit	
cream cheese	3 door prep unit	41.00 Fahrenheit	
potentially hazardous foods	3 door prep unit	53.00 Fahrenheit	
			measured containers of pooled eggs, sausage patties, sliced cheese, sliced ham, sliced tomatoes, and smoked salmon between 45F and 53F.
naked juice	reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hard boiled eggs	3 door reach in refrigerator	40.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	35.00 Fahrenheit	
pooled eggs	walk-in refrigerator	38.00 Fahrenheit	
sliced tomatoes	3 door prep unit	41.00 Fahrenheit	
orange juice	reach in refrigerator	41.00 Fahrenheit	
cream cheese	3 door reach in refrigerator	39.00 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 2/27/2024. 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: MEIFANG HUANG  
OWNER  
Signed On: February 13, 2024