

# 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 06/16/2023	
Program PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GONZALEZ, HUMBERTO VA		Inspection Time 12:20 - 13:45
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By CORIN ZERMENO	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
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	X	
K27 Food separated and protected	X	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	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	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:**

**Food Safety Certification not available. [Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times.**

**Food Handler's Card not available. [Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

#### **Inspector Observations:**

**Lack of soap in the wall mounted soap dispenser at the handwash sink at the bar. Soap in squeeze bottle was available. [Corrective Action] Ensure wall mounted soap dispenser is stocked at all times.**

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:**

**Observed grime accumulation on the walls inside the ice machine. Grime not in contact with the ice. [Corrective Action] Routinely clean and sanitize the inside of the ice machine. Setup a cleaning and sanitizing schedule.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

#### **Inspector Observations:**

**Lack of consumer warning on the menu for undercooked or raw foods such as ceviche and mix drinks with egg whites. [Corrective Action] Provide written disclosure and reminder for any menu items of animal origin that are served raw, undercooked, or contains raw ingredients.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

#### **Inspector Observations:**

**Tilapia in a pot on the prep table observed defrosting at room temperature. [Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways:**

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

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:**

**Cans and bottles of beer observed stored in the ice machine. [Corrective Action] Discontinue storing cans and bottle in consumable ice. [Corrected on Site] Person in charge re-located the cans and bottles to the large metal box containing ice not for consumption.**

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

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**Inspector Observations:**

**Pressurized cylinder at the bar was observed not secured to a rigid structure. [Corrective Action] Secure the pressurized cylinder to a rigid structure.**

**Dishwasher racks were observed stored in the janitorial sink. [Corrective Action] Discontinue storing the dishwasher racks in the janitorial sink.**

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

**Inspector Observations:**

**Observed gas operated rice cooker not under an exhaust hood. [Corrective Action] Re-locate the gas operated rice cooker under the exhaust hood.**

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

**Inspector Observations:**

**The Fiber Reinforced Plastic (FRP) wall next to the unapproved location of the rice cooker was observed with burned marks. [Corrective Action] Re-locate the gas operated rice cooker to prevent burning of walls.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
tuna, tilapia	single door prep unit	40.00 Fahrenheit	
banana	2 door upright freezer	0.00 Fahrenheit	
beans, cheese, salmon, yams	2 door prep unit	40.00 Fahrenheit	
hot water	handwash sink - bar	101.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw shell eggs	2 door upright unit	38.00 Fahrenheit	infrared
hot water	3 compartment sink	127.00 Fahrenheit	
pork, tofu, cooked potatoes	2 door upright unit #1	40.00 Fahrenheit	
squid	2 door upright unit #1	55.00 Fahrenheit	sliced 30 minutes ago

**Overall Comments:**

**The 3 door refrigeration unit at the bar and the 2 door prep unit at the kitchen is currently not able to keep foods cold. Per person in charge, a work order has been submitted and awaiting service person to repair.**

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 **6/30/2023**. 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:** Corin Zermeno  
Manager

**Signed On:** June 16, 2023