

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 FA0305448 - CUSTOM CUT BUTCHER		Site Address 670 RIVER OAKS PY C, SAN JOSE, CA 95134		Inspection Date 07/21/2026		Placard Color & Score GREEN 97		
Program PR0448446 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name CUSTOM CUT BUTCHER INC		Inspection Time 10:15 - 11:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ALFONSO G.				FSC Kamal Uddin 09/29/2028

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						
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						S
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	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						S

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		
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		

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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

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed in-house reduced oxygen packaged beef in the walk-in cooler. Per the employee present, beef in the walk-in cooler is vacuum packaged for a maximum of one day before being the packaging is cut open.

Observed small amounts of in-house reduced oxygen packaged beef offered for self service at the side, open front consumer self service refrigerator. Per the employee present, beef in vacuum packaging offered for self service is maintained in ROP (reduced oxygen packaging) for no more than 2-3 hours, and then cut open and processed into taco meat if they are not sold.

[CA] If facility wishes to reduce oxygen package meat in-house and maintain meat in reduced oxygen packaging for greater than 48 hours, facility shall obtain a HACCP issued by the California Department of Public Health.

Facility is not required to obtain a HACCP to conduct ROP if the following requirements are met:

- Food is labeled with production time and date (i.e. time/date of initially being reduced oxygen packaged)
- Food is held at 41F or below during refrigeration storage
- The food is removed from ROP package in the food facility within 48 hours of initially vacuum packaging
- Standard Operating Procedures (SOP's) are submitted to this Department for review

Discontinue the ROP of meats in-house until SOP's for reduced oxygen packaging are submitted to this Department

Ensure ROP meats offered for consumer self service are cut open (air introduced) prior to selling the item to the consumer, in order to ensure that the meats are not in ROP for greater than 48 hours.

[COS] All ROP'd bags of beef that were vacuum packaged in the facility were cut open.

Employee agreed to submit SOP's prior to conducting any additional ROP.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sliced cheese	walk-in cooler	36.00 Fahrenheit	
yogurt	one-door upright clear door cooler - back	40.00 Fahrenheit	
oxtail	refrigeration display case	41.00 Fahrenheit	
raw tandoori chicken	open top display cooler - front	39.00 Fahrenheit	
frozen shrimp	one-door upright freezer - back	12.00 Fahrenheit	
cod	clear-door upright cooler - self service	36.00 Fahrenheit	
commercially reduced oxygen packaged beef	walk-in cooler	37.00 Fahrenheit	
ground goat	open front self service cooler - side	35.00 Fahrenheit	
lamb chops	one-door upright clear door cooler - back	40.00 Fahrenheit	
wagyu	refrigeration display case	40.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
warm water	hand sink - kitchen	100.00 Fahrenheit	
frozen salmon	clear-door upright freezer - self service	8.00 Fahrenheit	
anchovy paste	countertop cooler	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken thighs	open front self-service cooler - front	40.00 Fahrenheit	
dry aged beef	drying aging refrigerator	41.00 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 **8/4/2026**. 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

NLP-C.

Received By: Alfonso G.
PIC
Signed On: July 21, 2026