

**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> FA0281965 - SIPAN PERUVIAN RESTAURANT & BAR		<b>Site Address</b> 14486 BIG BASIN WY, SARATOGA, CA 95070		<b>Inspection Date</b> 10/04/2020	
<b>Program</b> PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> CHRISTIAM A TORRES		<b>Inspection Time</b> 10:45 - 12:00
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RAUL RODRIGUEZ	<b>FSC Not Available</b> 04/03/2020		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>89</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						
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	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		
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

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations:**

**Sign reminding everyone to wear a face covering and maintain 6 feet social distancing was not posted. [corrective action] Post sign at entrance. Sign will be e-mailed to the manager at ralce1973@gmail.com**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Compliance of this category has been verified.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Inspector Observations:**

**The social distancing protocol that was posted is outdated. [corrective action] Please visit [www.covid19prepared.org](http://www.covid19prepared.org) to fill out and submit the latest social distancing protocol. Once it is completed, forward the protocol to [raymond.chung@deh.sccgov.org](mailto:raymond.chung@deh.sccgov.org)**

### 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 expired on 04/03/2020. [corrective action] Provide a valid Food Safety Certificate.**

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:**

**Quat sanitizer from the dispenser at the 3-compartment sink measured at 100 ppm. Sanitizer bottle was nearly empty. [corrective action] Replace the sanitizer bottle. Ensure sanitizer is dispensed at 200 ppm.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:**

**Observed standing water in the floor drain located at the middle of the bar area. [corrective action] Repair plumbing so that water can drain without backing up.**

**Note: Nearby hand sink was turned on. Water from the floor drain did not back up into this facility.**

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:**

**Observed raw fish stored above an open container of cooked beans in the reach-in cooler. [corrective action] Store raw fish below ready-to-eat foods to prevent cross contamination. [correction] Fish was moved to the bottom of the cooler.**

### 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>
chlorine	dishwasher	50.00 PPM	
shrimp	prep unit (across from cookline)	32.00 Fahrenheit	
cut tomatoes	prep unit (across from cookline)	32.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	154.00 Fahrenheit	
squid	2-door reach-in freezer	28.00 Fahrenheit	
empanada	2-door reach-in cooler (back)	38.00 Fahrenheit	
salmon	prep unit (back)	41.00 Fahrenheit	
mashed potatoes	prep unit (next to cookline)	41.00 Fahrenheit	
quat sanitizer	from the dispenser	100.00 PPM	
cooked beef	2-door reach-in cooler (back)	38.00 Fahrenheit	
hot water	3-compartment sink (bar)	132.00 Fahrenheit	
beans	2-door reach-in cooler (cookline)	40.00 Fahrenheit	
cooked chicken	2-door reach-in cooler (back)	39.00 Fahrenheit	

## Overall Comments:

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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 **10/18/2020**. 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

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### **Received By:**

**Signed On:** October 04, 2020

**Comment:** Signature was not captured. This report to be e-mailed to the manager at ralce1973@gmail.com