

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 FA0212956 - BELLA SARATOGA		Site Address 14503 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 07/10/2025		Placard Color & Score GREEN 82		
Program PR0302419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAYA, CLYDE		Inspection Time 14:20 - 17:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CLYDE ZAYA				FSC Cosimo Luca D'oria 07/15/2027

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						
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		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	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	X
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		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 prep unit (under counter reach-in) across from the cook-line, sliced tomatoes measured 57F. Per the PIC, the tomatoes were cut over 4 hours ago.

[CA] PHF shall be held at or below 41F to prevent the growth of potentially harmful bacterial microorganisms.

[COS] Sliced tomatoes were VC&D. See VC&D report.

Minor violations:

Multiple PHF's measured at less than 41F in various cold-holding units:

- Cheese (multiple typings) measured in the range of 46F-48F in the upper prep unit (inserts) in front of the walk-in*
- Beef tartar, cilantro dressing measured in the range of 44F-46F in the bottom of the prep unit in front of the walk-in*

[CA] PHF shall be held at or below 41F to prevent the growth of potentially harmful bacterial microorganisms.

[COS] All PHF in the prep unit relocated to the walk-in.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In the prep unit (under) reach-in across from the walk-in, cake observed to have black, mold-like growth on it.

[CA] Moldy food shall be discarded.

[COS] PIC discarded cake.

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:

Table-mounted can opener blade observed to have brown buildup.

[CA] Food contact surfaces shall be cleaned regularly to prevent the buildup of old food and the potential for the growth of harmful microorganisms.

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

Inspector Observations:

Multiple frozen items observed to be thawing on the counter-top in the kitchen area:

- Salmon*
- Veal*
- Bread pudding*

[CA] 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.

[COS] PHFs relocated to walk-in for thawing.

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

Inspector Observations: 1. Observed open area of ceiling around hood ventilation shaft to be stained with excessive grease buildup.

[CA] Clean and maintain.

2. Cardboard is being used to line the front of the wall of the walk-in.

[CA] Discontinue the use of cardboard to line the wall of the walk-in.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
bread pudding	walk-in	39.00 Fahrenheit	
eggplant	under counter prep unit across cook line	39.00 Fahrenheit	
halibut	under counter prep unit across cook line	41.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
lasagna	under counter prep unit across cook line	41.00 Fahrenheit	
red pudding	under counter prep unit in front of walk-in	39.00 Fahrenheit	
demi-glace	steam table	144.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked shrimp	walk-in	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
shrimp	freezer unit	13.00 Fahrenheit	

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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 **7/24/2025**. 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: clyde zaya
owner

Signed On: July 10, 2025