

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 FA0257076 - EL BUEN SAZON		Site Address 995 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 09/30/2026		Placard Color & Score GREEN 81		
Program PR0375610 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BA & H		Inspection Time 10:10 - 13:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ERIC				FSC ALONDRA GAMINO 05/25/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
K10	Proper cooking time & temperatures	X						S
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	
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

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

Inspector Observations: *In the rear warewashing area: observed a large garbage bin partially obstructing the hand sink.*

[CA] *Do not place objects in front of hand sinks. Hand sinks shall be accessible to make handwashing not only possible, but likely.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside the left prep unit: measured internal temperatures of pico de gallo, sliced tomatoes, raw shrimp, and raw fish to be 44-45F.*

Note: *Ambient temperature of the unit measured to be 40F after a probe thermometer was left inside for approximately 15 minutes.*

Inside the refrigerator drawers under the cookline: measured internal temperature of boiled potatoes to be 41 - 45F.

Note: *PIC stated the drawers had been opened repeatedly since 9am today (approximately 2 hours prior). The temperature display of the unit read 38F approximately 10 minutes later.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above. Adjust the temperature of the units to accomodate for busy prep times.*

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

Inspector Observations: *On the floor right of the 3-compartment sink: observed one slow-moving adult cockroach lying on its back. No other evidence of vermin was observed. Per PIC, the facility had just received treatment on Monday (2 days prior).*

[CA] *Keep facility clear of vermin.*

A follow-up inspection will be conducted to assess compliance.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed opened bags of food (cinnamon, baking soda) in the dry storage room.*

[CA] *Keep food fully sealed in bags/containers to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of grease/food debris on the griddle under the hood.*

[CA] *Keep surfaces clean.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: 1) Observed soiled wiping cloth stored directly on counter.

[CA] When not in use, wiping cloths must be stored in sanitizer solution.

2) Measured quaternary ammonia in the sanitizer bucket next to the cash register to be less than 100ppm.

[CA] Store wiping cloths in 200ppm quaternary ammonia, or per manufacturer directions.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: The hand sink next to the warewashing sink was draining slowly.

[CA] Repair the sink and maintain it in good working condition.

[SA] Employees may use the left "wash" compartment of the 3-compartment sink to wash hands as needed. Note: the hand sink's soap and paper towel dispensers were next to the wash compartment.

A follow-up inspection will be conducted. See comments below.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed the dumpster's lid was open.

[CA] Keep the dumpster lid closed to prevent vermin harborage.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
QUATERNARY AMMONIA	SANITIZER BUCKET, NEAR CASH REGISTER	100.00 PPM	LESS THAN 100PPM
AMBIENT TEMPERATURE OF LEFT PREP UNIT	LEFT PREP UNIT	40.00 Fahrenheit	
COOKED MEAT, RICE	STEAM TABLE	150.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CHORIZO, SALSA, POOLED EGGS	PREP INSERTS	41.00 Fahrenheit	
COOKED BEEF, COOKED PORK, SALSAS, MENUDO	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
DICED TOMATOES	PREP INSERT	45.00 Fahrenheit	COOLING FROM PREP
QUATERNARY AMMONIA	SANITIZER BUCKETS, 3-COMPARTMENT SINK	200.00 PPM	
RAW BEEF	PREP INSERT, RIGHT PREP UNIT	41.00 Fahrenheit	
BEEF	GRIDDLE, COOKING	160.00 Fahrenheit	
BOILED POTATOES	REFRIGERATOR DRAWERS UNDER COOKLINE	45.00 Fahrenheit	41-45F
HOT DOG, CHEESE	PREP INSERTS, RIGHT UNIT	41.00 Fahrenheit	
PICO DE GALLO, SLICED TOMATOES, RAW SHRIMP, RAW FISH	LEFT PREP INSERT	44.00 Fahrenheit	44-45F
RAW BEEF	CHEST FREEZERS	30.00 Fahrenheit	

Overall Comments:

Per PIC, the facility receives monthly professional pest control services. Records of treatments on 8/3/26 and 9/28/26 were available.

A follow-up inspection will be conducted within 3 business days to assess compliance regarding:

K23) Presence of vermin in the facility

K41) Hand sink plumbing in good repair

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The first follow-up inspection is free of charge. Any additional follow-up inspection shall be charged hourly.

Note: Observed the reach-down refrigerator near the cash register was not operable. Per PIC, it stopped functioning about 2 weeks ago. Repair the unit and use it for its intended purpose, or remove it from the premises to reduce risk of vermin harborage.

Joint inspection with G. Gonzalez.

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 **10/14/2026**. 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



Received By: Harick Gamino
Employee
Signed On: September 30, 2026