

# 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 FA0212947 - ANCHORS FISH & CHIPS AND SEAFOOD GRILL		Site Address 14441 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 01/28/2026	
Program PR0302833 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ANCHORS, INC		Inspection Time 14:10 - 15:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By GONZALO SALAZAR	FSC MARIO BARRIOS 03/03/2029		

Placard Color & Score
<b>GREEN</b>
<b>82</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		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		
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		
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 kitchen area, at the 2 door prep unit, measured pico de gallo, crab salad, tuna salad, lobster salad, sliced tomatoes, and cheese between 42F and 50F. At the cookline, on the counter-top, measured softened garlic butter at 76F. In the kitchen area, on the counter-top, in the counter-top steam table, measured a double stacked container of cooked rice at 110F. Per operator, pico de gallo, crab salad, tuna salad, lobster salad, sliced tomatoes, cheese, softened garlic butter, and cooked rice stored from 12:00pm.*

**[CA]** *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

**[SA]** *Operator to serve pico de gallo, crab salad, tuna salad, lobster salad, sliced tomatoes, cheese, softened garlic butter, and cooked rice by 4:00pm for a total of 4 hours from when removed from temperature control or discard. Operator to place time label on new containers of softened butter when stored out of temperature control, and serve within 4 hours or discard.*

### Minor Violations

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

**Inspector Observations:** *In the kitchen, observed a lack of hand soap at the handwash station. Observed an accessible handwash station at the front counter stocked with hand soap and paper towels.*

**[CA]** *Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.*

**[COS]** *Operator restocked hand soap dispenser with hand soap.*

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:** *At the ice machine, in the inner panel, observed accumulation of debris and mold-like growth.*

**[CA]** *Ensure interior of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

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

**Inspector Observations:** *In the back storage area, observed open bags of dry food stored.*

**[CA]** *Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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

**Inspector Observations:** *In the kitchen area, by the ice machine and 3 door reach in refrigerator, observed missing floor tiles.*

**[CA]** *Ensure facility floors are maintained and installed with an approved flooring that is smooth, durable, and easily cleanable.*

### 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>
burger patty	2 drawer undercouter refrigerator	41.00 Fahrenheit	
pico de gallo, crab salad, tuna salad, lobster salad, sliced tomatoes, and cheese	2 door prep unit	50.00 Fahrenheit	Measured between 42F and 50F.
risotto rice	2 door prep unit	41.00 Fahrenheit	
clams	3 door reach in refrigerator	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
black beans	counter-top steam table	140.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
chlorine sanitizer	warewash machine	50.00 PPM	
mussels	2 drawer undercouter refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
fish	3 door reach in refrigerator	36.00 Fahrenheit	
cut uncooked bacon	2 door prep unit	41.00 Fahrenheit	
clams	2 drawer undercouter refrigerator	40.00 Fahrenheit	
softened butter	counter-top (cookline)	76.00 Fahrenheit	
cooked rice	counter-top steam table	110.00 Fahrenheit	
milk	3 door reach in refrigerator	41.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
clam chowder	soup warmer	150.00 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 **2/11/2026**. 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

G.S.

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**Received By:** GONZALO SALAZAR  
CHEF

**Signed On:** January 28, 2026