

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 FA0213349 - MASTER BUTCHER		Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 11/02/2023
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MASTER BUTCHER INC	Inspection Time 16:10 - 16:30
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By SAGANPREET	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed the floor sink below the food preparation sink and connected to the hand washing sink to be clogged rendering the sinks unusable.

[CA] All drains shall be free flowing. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[SA] The three compartment sink drainage system was unaffected by the backup. PIC blocked the usage of the food preparation and hand wash sink with a bag. The three compartment sink wash compartment was temporarily set up for hand washing.

Follow-up By 11/06/2023

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0153733.

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$290/hr during business hours and \$629/hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **11/16/2023**. 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: Saganpreet
 PIC
 Signed On: November 02, 2023