

# 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 FA0205412 - BILL OF FARE		Site Address 1069 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 03/05/2025	
Program PR0301078 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BILL OF FARE, INC.		Inspection Time 10:00 - 11:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By GEORGE SPILOS	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>87</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						
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	X			N
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						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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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

### 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 for manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed grabbing raw meat with their hands and then proceeded back to the toast work station without changing gloves or washing hands. [CA] Employees shall remove disposable gloves and properly wash hands with warm water, soap, and single-use paper towels after handling raw meat. [COS] Employee was stopped and asked to properly wash hands prior to handling any other food.**

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

**Inspector Observations: Pancake mix in container of ice is measured at 46F; slice cheeses stacked on food prep unit insert by the back door is measured at 47F; cut tomatoes overfilled in food prep unit insert located by toast station is measured at 45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

**Discussed with employee about making a proper ice bath with ice and water for the pancake mix.**

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: Raw food items (meats, eggs) are stored above ready-to-eat foods inside the reach-in coolers. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Spray bottles located at the dishwasher are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.**

### Performance-Based Inspection Questions

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

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## Measured Observations

Item	Location	Measurement	Comments
Turkey	Walk-in cooler	41.00 Fahrenheit	
Sausage	Cooked on grill	168.00 Fahrenheit	
Liquid eggs	Food prep unit insert located by back door	41.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Slice cheese	On food prep unit located by back door	47.00 Fahrenheit	
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Rice	Hot holding	143.00 Fahrenheit	
Cream sauce	Cooling	105.00 Fahrenheit	
ham	Food prep unit insert by toast station	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Turkey	Food prep unit located by toast station	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert by toast station	46.00 Fahrenheit	
sausage	Food prep unit located by toast station	41.00 Fahrenheit	
Gravy	Hot holding	145.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
tofu	Food prep unit located by toast station	41.00 Fahrenheit	
Ham	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Food prep unit located by back door	41.00 Fahrenheit	
Pancake mix	Ice	46.00 Fahrenheit	

## Overall Comments:

***Discussed with PIC regarding air gap for equipment drain lines and properly maintaining ventilation hood system (condensation from the ventilation hood)***

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 **3/19/2025**. 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:** Alex Duarte  
PIC

**Signed On:** March 05, 2025