

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 FA0273418 - BIG BASIN BURGER BAR		Site Address 14413 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 09/16/2026		Placard Color & Score GREEN 72		
Program PR0413386 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DISTINCTIVE CORPORATION		Inspection Time 13:40 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RODRIGO				FSC Hyek Choi 3/9/2028

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						
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			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						S
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		
K27	Food separated and protected	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	X
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	X	
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Mold-like growth inside ice machine behind bar with condensation dripping into consumable ice.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] PIC discarded ice and cleaned and sanitized the ice machine.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Two employees had expired food handler cards.

[CA] Employees must maintain a valid food handler card for the duration of their employment at the facility.

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

Inspector Observations: Observed employee touching raw burger patty and then about to touch clean items without washing hands. This department intervened and instructed employee to wash hands to prevent contamination.

[CA] Employees are required to wash their hands and/or change their gloves: before beginning work; before handling food or clean equipment/utensils/linens; as often as necessary during food preparation to remove soil and contamination; when switching from working with raw to ready-to-eat foods; after touching body parts; after coughing, sneezing, using tissue, using tobacco, eating, or drinking; after using the restroom; any time that contamination may occur.

[COS] Employee was instructed to wash hands before changing tasks.

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

Inspector Observations: Handwash sink in warewashing area partially obstructed.

[CA] Adequate facilities for handwashing shall be provided and accessible.

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

Inspector Observations: Multiple items on the left side of the cold prep counter measured out of temperature. Blue cheese, brie, sliced pepper jack, and sliced cheddar measured between 44F and 48F. Upon further inspection, the under counter refrigerator directly below the cheese was found to be overstocked with deep pans of raw burger patties, preventing proper air flow to cool the prep counter above.

[CA] Potentially hazardous food shall be held at or below 41F or at or above 135F.

[COS] Employees were instructed to remove the burger patties and put them into shallow pans to allow airflow around the food to ensure proper cooling of the food and prep counter.

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)

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Inspector Observations: *Observed raw shelled eggs stored above ready to eat foods on top shelf of standing refrigerator near warewash area .*

Observed frozen raw meats stored above and with ready to eat chicken cutlets in standing freezer in storage closet.

[CA] Products of animal origin shall not be stored above ready to eat foods.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Employees are using wooden cutting boards with deep grooves and raw, untreated edges.*

[CA] Food contact surfaces shall be smooth; free of open cracks, inclusions, pits, and imperfections; accessible for cleaning.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Two chef knives were being improperly stored wedged between shelving and wall at cook line.*

[CA] Multi-use utensils shall be stored in an approved manner.

[COS] PIC removed the knives, washed them, and stored them on knife rack.

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: *Drain hoses near taps in bar extend into floor sink.*

[CA] Drain lines must be at least 1" above the floor sink or at a height twice the diameter of the drain in order to prevent backflow.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Brie	cold prep table (left side)	47.00 Fahrenheit	
Sliced cheese	cold prep table (left side)	47.00 Fahrenheit	
Hot water	Hand wash sink at cook line	100.00 Fahrenheit	
Blue cheese	cold prep table (left side)	48.00 Fahrenheit	
Sauteed mushrooms	hot holding	155.00 Fahrenheit	
Quaternary ammonium	3 compartment sink at bar	200.00 PPM	
Sliced tomatoes	cold prep table (right side)	39.00 Fahrenheit	
Short rid	freshly cooked	157.00 Fahrenheit	
Cooked burger	freshly cooked	145.00 Fahrenheit	cooked to order
Hot water	hand wash sink in restroom	100.00 Fahrenheit	
Bean sprouts	under counter cold prep fridge (right side)	37.00 Fahrenheit	
Chlorine	Mechanical dish washer	50.00 PPM	
Hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson, who wrote the report.

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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 **9/30/2026**. 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: Rodolfo Plascencia
Shift lead

Signed On: September 16, 2026