

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 FA0281965 - PISCO BAR		Site Address 14486 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 02/20/2026		Placard Color & Score YELLOW 70		
Program PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GONZALEZ, HUMBERTO VA		Inspection Time 14:50 - 16:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ALBERTO TORRES				FSC DENEDUALDO VALADEZ LOY 03/07/2029

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		X			N
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		X			N
K14	Food contact surfaces clean, sanitized			X				N
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				N

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	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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen handwash station, observed handwash station was covered with a cutting board and pressure cooker. Observed a lack of hand soap at the handwash station.*

Follow-up By
02/25/2026

At the bar handwash station, observed a lack of hand soap and paper towels.

[CA] *Ensure handwash stations within the facility are kept accessible at all times and stocked with hand soap and paper towels in their respective dispensers to allow for proper handwashing.*

[SA] *Kitchen handwash station was made accessible and provided with a pump bottle of hand soap. Operator provided a pump bottle of hand soap and a roll of paper towels at the bar handwash station. Operator to provide a paper towel dispenser at the bar handwash station.*

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

Inspector Observations: *At the bar area, observed fruit flies in two bottles of alcohol.*

Follow-up By
02/25/2026

[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. Keep alcohol bottles sealed/covered to prevent contamination.*

[COS] *Operator discarded contaminated bottles of alcohol.*

Minor Violations

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

Inspector Observations: *At the bar area, in the 3 door undercounter refrigerator, measured liquid egg whites at 46F.*

[CA] *Potentially hazardous foods shall be held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved containers of liquid egg whites to nearby refrigeration to facilitate proper holding temperatures.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 2 door reach in refrigerator, measured a container of cooked chicken at 69F after cooling for about 4 hours.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice, using an ice bath, using shallow containers, separating food into smaller portions, and/or using rapid cooling technology.*

[SA] *Operator placed container of cooked chicken in an ice bath and returned to refrigeration to facilitate cooling.*

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, 114125(b), 114141

Inspector Observations: *At the ice machine, observed mold-like growth on the interior panels.*

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

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

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Inspector Observations: *Observed multiple fruit flies in the bar area, with a heavy concentration of fruit flies around the handwash station and syrup storage area. Observed heavy accumulation on the floor sink below the area.*

[CA] *Ensure facility is kept free of fruit flies to prevent possible contamination of food. Clean all food debris and drains to prevent further harborage. Contact pest control to provide service for facility.*

At the unapproved dessert and coffee station, observed cockroach droppings and debris in the corner of the wooden table used for coffee dispensers.

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage of vermin. Contact pest control to provide service for facility.*

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: *Observed a leak from the ceiling in the kitchen food prep area between the 3 door prep unit, and the 2 door reach in refrigerator.*

[CA] *All food shall be separated and protected from possible contamination. Provide repairs to the leak in the roof/ceiling to prevent any contamination in the food prep area.*

[SA] *Operator placed a container in the attic of the ceiling to prevent leak into the food prep area.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked chicken	2 door reach in refrigerator (kitchen)	41.00 Fahrenheit	
tofu	2 door reach in refrigerator (back storage)	41.00 Fahrenheit	
cooked shrimp	prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quinoa	3 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw fish	prep unit	41.00 Fahrenheit	
liquid egg whites	3 door undercounter refrigerator (bar)	46.00 Fahrenheit	
pasta	2 door reach in refrigerator (kitchen)	41.00 Fahrenheit	
cooked chicken	2 door reach in refrigerator	69.00 Fahrenheit	
clams	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator (back storage)	41.00 Fahrenheit	
cooked potatoes	3 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
raw shrimp	2 door prep unit	41.00 Fahrenheit	

Overall Comments:

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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 **3/6/2026**. 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: ALBERTO TORRES
OWNER
Signed On: February 20, 2026