

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 06/04/2024	
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MASTER BUTCHER INC		Inspection Time 14:15 - 16:50
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By SAGANPREET AND USMAN	FSC USMAN MUSHTAQ EXP 4/11/2028		

Placard Color & Score
YELLOW
50

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		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		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		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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/04/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 16:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee with gloves hands had a cover on his thumb, it looks like a band-aid, but he said it was to protect his hand. Employee also observed doing different tasks, such as handling/cutting meat, then touching other surfaces without removing gloves or washing hands and changing gloves.*
[CA] - *Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required by this part. Single-use gloves shall not be washed.*

Follow-up By
06/07/2024

If used, single-use gloves shall be used for only one task, such as working with raw food of animal origin, used for no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur.

Nonlatex slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used only with food that is subsequently cooked, such as frozen food or a primal cut of meat.

[COS] - *Employees removed gloves and washed hands. Surfaces were sanitized. Manager stated he will buy slash resistant gloves*

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Refrigeration case with goat and meat measured at 46F. Beef measured at 46F. Refrigeration case with raw chicken measured at 61F. Chicken temperatures varied from 54-55F.*
[CA] - *Maintain at 41F or below.*
[COS] - *Condenser unit is on the roof. Maintenance staff hosed down the condensers, after about an hour the temperature began to drop, however not to 41F. Ice was purchased and placed on top of raw chickens to rapidly cool. Facility OK to operate under the condition that ice is placed on top of ALL RAW CHICKEN.*

Follow-up By
06/07/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Inside walk in cooler, found 4 pans of cooked dishes (vegetable curry, butter chicken and goat curry etc) measured at 52F. Per employee it was cooked yesterday.*
[CA] - *Food shall be rapidly cooled from 135F to 70F in 2 hours and from 70F to 41F in 4 hours or less. Use approved cooling methods, such as shallow pans or ice baths. Do not cover until cooled all the way.*
[COS] - *These dishes discarded in the trash*

Follow-up By
06/07/2024

K14 - 8 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: *Observed employees wash pans and lids without sanitizing.*
[CA] - *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*
[COS] - *Employees setup warewash sink with chlorine sanitizer. Pans and lids were sanitized.*

Follow-up By
06/07/2024

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Floor sink below food preparation sink is clogged, water does not drain*
[CA] - *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.*
[COS] - *Drain was snaked and clog repaired.*

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

OFFICIAL INSPECTION REPORT

Facility FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/04/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 16:50

Inspector Observations: Found multiple flies in facility

[CA] - Keep flies away. Keep all doors closed.

Facility may install an shall be designed to retain the insect within the device.

Insect control devices shall be installed so that the devices are not located over a food or utensil handling area and dead insects and insect fragments are prevented from being impelled onto or falling on nonPREPACKAGED FOOD, clean EQUIPMENT, UTENSILs, LINENS, and unwrapped SINGLE-USE ARTICLES.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Chlorine test strips are not available

[CA] - Provide chlorine test strips to check sanitizer (100ppm)

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: Refrigeration units not maintaining temperature.

Walk in cooler rear fans are not operable.

[CA] - Ensure all refrigeration units are capable of maintaining 41F or below.

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: Observed towel used for naan bread with heavy food build up

[CA] - Replace towels and other linens/utensils at least once every day for non-potentially hazardous foods.

Replace or clean every 4 hours with meats/dairy/chicken.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found heavy dust and grease accumulated on the hood filters above the tandoori ovens

[CA] Ventilation hood filters shall be maintained clean and good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet tissue not stored on the roll in the toilet room

[CA] - Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found cell phone on top of wiping cloth and knives at meat prep table

[CA] - No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
veggie paneer	hot holding	170.00 Fahrenheit	
ground chicken	chicken case	54.00 Fahrenheit	
chicken curry	hot holding	140.00 Fahrenheit	
raw meat	display case	46.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
raw whole chicken	chicken case	55.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/04/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 16:50

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 **6/18/2024**. 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: USMAN MUSHTAQ
MANAGER

Signed On: June 04, 2024