

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 02/29/2024
Program PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name GONZALEZ, HUMBERTO VA€	Inspection Time 12:25 - 13:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By EDUARDO TORRES

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/29/2024

Cited On: 02/20/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 02/29/2024

Minor Violations

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/29/2024

Cited On: 02/20/2024

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Compliance of this violation has been verified on: 02/29/2024

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity. Additional major violation for improper holding temperatures.

K23M - Cockroach activity

- Observed extensive sealing of cracks and crevices within the facility.
- Observed shelving and walls has been updated to approved types of equipment to prevent further harborage.
- Operator to contact for further pest control in the facility.
- Observed 15+ dead cockroaches in the kitchen areas. Continue to clean and sanitize the facility.
- At the hot water heater, observed crevices between storage surface and bottom of water catch pan. Seal all cracks and crevices to prevent further harborage.

- Per operator, non-commercial pesticides used with in the facility. Discontinue use of non-commercial pesticides.
- Contact pest control to provide services for facility.

- Follow-up inspection to occur on March 12, 2024 to assess for any continued activity. Any live activity during follow-up inspection may result in closure of the facility.

K07M - Improper holding temperatures

- All potentially hazardous foods held at proper holding temperatures.

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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 **3/14/2024**. 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: EDUARDO TORRES
MANAGER

Signed On: February 29, 2024