

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 FA0284837 - SARATOGA MEAT AND FISH MARKET | | Site Address 14320 SARATOGA-SUNNYVALE RD 5, SARATOGA, | | Inspection Date 07/31/2025 | | Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 73 </div> | | |
| Program PR0427132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name ANTONIO NORA | | Inspection Time 14:45 - 16:30 | | | |
| Inspected By FRANK LEONG | | Inspection Type ROUTINE INSPECTION | | Consent By TONY NORA | | | | FSC Not Available |

| 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 | | | | 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 | |
| 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 | | | | | | |
| 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 | | | | | N |
| 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 | | |
| 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 | | X |
| K39 | Thermometers provided, accurate | | |
| K40 | Wiping cloths: properly used, stored | | X |
| 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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the retail area of the facility, observed various meats are vacuum packaged without a proper time and date label including sliced bacon, marinated tri-tip, marinated beef, and raw chicken.*

[CA] *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Reduced oxygen packaging for the purposes of use within 48 hours shall be time and date labeled when packaged and removed from the packaging within 48 hours.*

[COS] *Operator VC&D ROP sliced bacon and marinated tri-tip that have been stored with dates past 48 hours.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate and food handler cards unavailable upon request.*

[CA] *Ensure at least one food safety manager's certificate is obtained and a copy kept on-site for review. All other employees that handle food shall obtain food handler cards and have copies on-site for review.*

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

Inspector Observations: *In the sandwich prep area, observed a lack of paper towels in the paper towel dispenser. At the time of inspection, area was not in use, and all nearby handwash stations were fully stocked with hand soap and paper towels.*

[CA] *Ensure all handwash stations are stocked with hand soap and paper towels in their respective dispensers.*

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

Inspector Observations: *In the retail area, at the self-service open display refrigerator, measured sliced bacon, sliced cheese, and tri-tip between 45F and 49F. Measured ambient air temperature of display refrigerator at 50F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved sliced bacon, sliced cheese, and tri-tip to nearby refrigeration to facilitate proper holding temperatures. After removal of potentially hazardous foods, operator placed a barrier over the open display of the refrigerator, and remeasured ambient air temperature at 40F. Operator to maintain potentially hazardous foods at 41F and below at all times when stored in the self-service open display refrigerator.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed moldy meats and food stored in the 2 door reach in refrigerator.*

[CA] *Ensure all moldy food is immediately discarded from use.*

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

Inspector Observations: *In the prep area, observed several flies.*

[CA] *Ensure facility is kept free of flies to prevent possible contamination of food and food contact surfaces.*

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

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Inspector Observations: *Observed cooking of fish stock over a counter-top convection stove.*

[CA] Ensure all indoor cooking occurs underneath a ventilation hood except when approved through a exemption or variance.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *In the prep area, observed used wiping cloths stored on counter-tops.*

[CA] Ensure all use wiping cloths are stored in a sanitizer bucket with approved sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

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

Measured Observations

| Item | Location | Measurement | Comments |
|-----------------------------|--|-------------------|---------------------------------------|
| beef | 2 door reach in refrigerator (back prep/kitchen) | 41.00 Fahrenheit | |
| mortadella | sandwich display refrigerator | 41.00 Fahrenheit | |
| tri-tip sandwiches | sandwich display refrigerator | 41.00 Fahrenheit | |
| salmon salad/dip | small sliding 2 door display refrigerator | 53.00 Fahrenheit | Per operator, prepared an hour prior. |
| beef | 2 door reach in refrigerator (retail floor) | 40.00 Fahrenheit | |
| cut salmon | sliding 2 door display refrigerator | 40.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| tri-tip | self-service open display refrigerator | 49.00 Fahrenheit | |
| sliced cheese (pasteurized) | self-service open display refrigerator | 45.00 Fahrenheit | |
| whole salmon | container/styrofoam box with ice | 41.00 Fahrenheit | |
| scallops | sliding 2 door display refrigerator | 40.00 Fahrenheit | |
| sliced bacon | self-service open display refrigerator | 49.00 Fahrenheit | |
| beef | sliding 2 door display refrigerator | 41.00 Fahrenheit | |
| raw chicken | sliding 2 door display refrigerator | 41.00 Fahrenheit | |
| tuna salad | small sliding 2 door display refrigerator | 39.00 Fahrenheit | |

Overall Comments:

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 **8/14/2025**. 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.

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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: TONY NORA

OWNER

Signed On: July 31, 2025