

**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 08/06/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 14:45
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By USMAN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
raw whole chicken	display case	41.00 Fahrenheit	
raw ground chicken	display case	40.00 Fahrenheit	
raw marinated chicken	display case	40.00 Fahrenheit	
cooked curry	walk in (rear)	41.00 Fahrenheit	
raw chicken thigh	display case	40.00 Fahrenheit	
raw chicken	walk in (rear)	39.00 Fahrenheit	
raw beef	beef display case	40.00 Fahrenheit	

**Overall Comments:**

*This is a billable follow up inspection.*

*All refrigerations units and refrigerated food items measured at 41F or below.*

*Previous violations for improper holding temperatures and equipment not maintaining temperature are now in compliance.*

*Ensure cooked foods are properly cooled prior to placing inside walk in cooler with a lid. Use ice baths, ice wands with frequently stirring to cool foods rapidly.*

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 **8/20/2024**. 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: August 06, 2024