

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 02/20/2024	
Program PR0423112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GONZALEZ, HUMBERTO VA		Inspection Time 12:30 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ALBERTO TORRES	FSC Not Available		

Placard Color & Score
RED
72

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						S
K07 Proper hot and cold holding temperatures		X		X			N
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						
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		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		
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	X	
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		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		X
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

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

Inspector Observations: *In the kitchen area, measured a two containers of broth on the counter-top at 55F. Per operator, containers of broth stored from within the past hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved containers of broth to nearby refrigeration to facilitate proper holding temperatures.*

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

Inspector Observations: *In the left interior end of the bar, at the outlet, observed a single live cockroach. In the right exterior side of the bar, observed two live cockroaches under the bar counter. In the kitchen area, by the prep sink, observed a single live cockroach, and multiple dead cockroaches on the floor. At the 3 compartment sink, observed a single live cockroach. By the warewash area, on the underside of prep tables, observed multiple live cockroaches. In the upper right corner above the 2 door reach in freezer, observed multiple live cockroaches. In the same area, on the bracket of the curtain rod, observed two live cockroaches. Observed multiple live and dead cockroaches on glue boards throughout the facility. Observed cracks and crevices all below the bar counter, and the shelving in the bar area. [CA] Ensure facility is kept free of cockroach activity. A facility with live activity shall not operate. Seal all cracks and crevices. Clean and sanitize all areas with activity. Contact pest control to provide further service for facility. Last service conducted on 02/12/2024. Contact district inspector at frank.leong@deh.sccgov.org or 408-918-1955 to schedule follow-up inspection. Facility shall be free of activity during follow-up inspection, or facility to remain closed. Any subsequent follow-up inspections after the first will be charged at a rate of \$290.00 per hour.*

Minor Violations

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

Inspector Observations: *Food safety certificate was unavailable upon request. [CA] Ensure a valid food safety certificate is obtained and posted within the facility. All other employees that handle food shall obtain food handler cards.*

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

Inspector Observations: *In the kitchen area, measured a large filled container cooked lamb at 108F. Per operator, container cooling for 15 minutes. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by using shallow containers, and separating food into smaller portions. [SA] Operator separated container into shallow containers and placed in refrigeration to facilitate cooling.*

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: *At the bar area, observed the use of cardboard to prop table legs, and use of duct tape to repair the alcoholic drink well. [CA] Ensure only approved materials are used within the facility. Discontinue use of cardboard and duct tape for repairs.*

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

Inspector Observations: *Observed multiple wiping cloths stored on counter-tops in the kitchen area. [CA] Used wiping cloths shall be stored in a sanitizer bucket with applicable sanitizer.*

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

Inspector Observations: *Observed broken FRP panel edges, cracks and crevices, and loose board panels at the bar area and kitchen area. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
cooked potatoes	2 door prep unit	38.00 Fahrenheit	
cooked quinoa	prep unit	39.00 Fahrenheit	
half and half	3 door undercounter refrigerator (bar)	41.00 Fahrenheit	
broth	counter-top	55.00 Fahrenheit	
cooked lamb	counter-top	108.00 Fahrenheit	
chopped tomatoes	prep unit	40.00 Fahrenheit	
raw fish	prep unit	40.00 Fahrenheit	
raw beef	2 door reach in refrigerator	38.00 Fahrenheit	
refried beans	2 door prep unit	38.00 Fahrenheit	

Overall Comments:

Noted facility is cooling multiple food items under an Risk Category 2 permit (RC2). After reviewing menu and food items stored, noted multiple cooled items. Facility permit to be changed to RC3 - FP14 permit. Annual fee for RC3 FP14 permit is \$1,679.00.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/5/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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
MANAGER

Signed On: February 20, 2024