

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 04/16/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MASTER BUTCHER INC	Inspection Time 13:30 - 14:00
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By ANWAR	

Placard Color & Score
RED
N/A

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 (previously handling raw chicken) rinse hands at sink then proceed to touch surfaces in front area
[CA] - gloves are single use, and should be removed when handwashing.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink covered with plastic as the floor sink below is clogged
[CA] Adequate facilities shall be provided for hand washing,

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: Lack of adequate adequate sanitizing at facility
Observed employee wipe down counter previously used to cut raw chicken with a towel and no sanitizer residual.
Employee stated they sanitize at night.
[CA] - Sanitize food contact surface after each animal type (ex. between chicken and goat/beef) or after each use. If only one type of meat, may sanitize every 4 hours.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of hot water at facility
[CA] - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times, minimum 120F

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink under handwash sink and prep sink is clogged, making both sinks unusable.
[CA] - All liquid waste must drain to an approved fully functioning sewage disposal system. Unclog drain and ensure both sinks are accessible at all times.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit to operate is expired.
[CA] - A food facility shall not be open for business without a valid permit. Balance owed is \$1,925.00
Go to EHinfo.org to make a payment. Your account number is: AR1350327

Follow-up By 04/18/2024

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot watre	3-comp	68.00 Fahrenheit	

Overall Comments:

Correct all noted violations above for approval to reopen.

OFFICIAL INSPECTION REPORT

Facility FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/16/2024
Program PR0302732 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MASTER BUTCHER INC	Inspection Time 13:30 - 14:00

Jessica Zertuche
408-918-3359
jessica.zertuche@deh.sccgov.org

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 **4/30/2024**. 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: usman mushtaq
manager

Signed On: April 16, 2024