

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 FA0212896 - SARATOGA BAGELS		Site Address 12840 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 02/09/2026	
Program PR0304640 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHIU, GEORGE		Inspection Time 13:45 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By MEI FANG HUANG	FSC MEI FANG HUANG 08/13/2029		

Placard Color & Score GREEN 87

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			
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						
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				

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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0212896 - SARATOGA BAGELS	Site Address 12840 SARATOGA-SUNNYVALE RD, SARATOGA, CA 95070	Inspection Date 02/09/2026
Program PR0304640 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHIU, GEORGE	Inspection Time 13:45 - 15:00
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: At the 3 door prep unit, in the insert prep top, measured a large pitcher of pooled eggs stored on top of an insert container at 55F. In the same area, measured sliced cheese at 48F, and shredded cheese at 49F. Per operator, potentially hazardous foods stored for 30 minutes. In a dispensing pitcher, measured milk at 53F. Per operator, milk stored from less than 2 hours prior.

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

[SA] Operator moved pitcher of pooled eggs, sliced cheese, and shredded cheese to undercounter refrigeration to facilitate proper holding temperatures. Operator discarded dispensing pitcher of milk.

Minor Violations

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

Inspector Observations: Observed several flies in the front counter area.

[CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.

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: In the back storage areas, observed the use of cardboard to line shelving/counters.

[CA] Ensure approved materials and equipment that are smooth, durable, and easily cleanable are used within the facility. Discontinue use of cardboard to prevent possible harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
cream cheese	3 door reach in refrigerator (display)	41.00 Fahrenheit	
sausage patties	3 door prep unit	41.00 Fahrenheit	
naked juice	reach in refrigerator (display)	41.00 Fahrenheit	
shredded cheese	3 door prep unit	49.00 Fahrenheit	
sliced cheese	3 door prep unit	48.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	dispensing pitcher	53.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
cream cheese	3 door prep unit	41.00 Fahrenheit	
hard boiled eggs	3 door reach in refrigerator (display)	41.00 Fahrenheit	
pooled eggs	3 door prep unit	55.00 Fahrenheit	

Overall Comments:

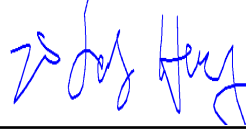
OFFICIAL INSPECTION REPORT

Facility FA0212896 - SARATOGA BAGELS	Site Address 12840 SARATOGA-SUNNYVALE RD, SARATOGA, CA 95070	Inspection Date 02/09/2026
Program PR0304640 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHIU, GEORGE	Inspection Time 13:45 - 15:00

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 2/23/2026. 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: MEI FANG HUANG
OWNER

Signed On: February 09, 2026