

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 FA0257076 - EL BUEN SAZON		Site Address 995 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 09/17/2025	
Program PR0375610 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BA & H		Inspection Time 10:00 - 11:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By HERICK	FSC Not Available		

Placard Color & Score GREEN 91

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						
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				
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						S
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						S
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1) Food safety certificate for managers is not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

2) Food handler cards for employees are not available. [CA] All employees that handle, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.

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

Inspector Observations: Inside the food prep unit insert, cut tomatoes and shredded chicken measured at 45-48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: 1) Fly activity observed near the cook line. [CA] Food facility shall be kept free of flies and fly activity. Keep doors closed when not in use.

2) Infestation of ants observed on wall by the cook line and leading into back kitchen. [CA] Eliminate infestation of non disease carrying pests from the facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Food prep unit	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Beans	Hot holding	155.00 Fahrenheit	
Chicken	Food prep unit	37.00 Fahrenheit	
Sausage	Food prep unit insert	40.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Rice	Hot holding	150.00 Fahrenheit	
Cut tomatoes	Food prep unit insert across from grill	46.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	41.00 Fahrenheit	
Shredded chicken	Food prep unit insert across from grill	48.00 Fahrenheit	
Cooked beef	Walk-in cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Cheese	Food prep unit insert across from grill	41.00 Fahrenheit	
Ham	Food prep unit insert	40.00 Fahrenheit	
Liquid egg	Food prep unit insert	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked beef	Walk-in cooler	40.00 Fahrenheit	
Shrimp	Food prep unit across from grill	36.00 Fahrenheit	

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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 **10/1/2025**. 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.

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: Herick
PIC

Signed On: September 17, 2025