

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 03/06/2023	
Program PR0302732 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			Owner Name MASTER BUTCHER INC		Inspection Time 14:15 - 15:45
Inspected By DAVID LEE	Inspection Type ROUTINE INSPECTION	Consent By MOHAMMAD		FSC Not Available	

Placard Color & Score GREEN 80

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				
K07 Proper hot and cold holding temperatures			X				S
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	X	
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	X	
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	X	
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 FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/06/2023
Program PR0302732 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06	Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 15:45
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: no manager's food safety certificate
[CA]obtain a valid FSC

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: automatic soap dispenser to handsink not working
[CA]maintain handsink fixtures in good repair

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

Inspector Observations: chicken breasts in 6 door display cooler and goat in walk in cooler at 44F
[CA]maintain perishable food under 41F (or 45F for dairy products)

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: raw fish filet stored next to diced chicken and an open paneer cheese block
[CA]store raw fish/meat under ready to eat/cooked food to prevent contamination

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: marinated chicken containers on kitchen floor
[CA]discontinue storing food containers on floor to prevent contamination
an empty metal bowl on top of trash bin
[CA]discontinue storing utensils on top of trash bins

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: grime build up on ventilation hood filters
[CA]clean vent hood filters as needed

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

Inspector Observations: wiping clothes on cutting boards and work tables
[CA]maintain wiping clothes in sanitizing solution when not in use

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: automatic paper towel and soap dispensers in restroom not working
[CA]maintain toilet fixtures in good repair

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese, whole goat	walk in cooler	44.00 Fahrenheit	
chicken breasts	6 door display cooler	44.00 Fahrenheit	
curry	serving steamer	140.00 Fahrenheit	
fish filet	prep table cooler	38.00 Fahrenheit	
beef	4 door display cooler	39.00 Fahrenheit	
yogurt	open cooler	37.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0213349 - MASTER BUTCHER	Site Address 1107 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/06/2023
Program PR0302732 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06	Owner Name MASTER BUTCHER INC	Inspection Time 14:15 - 15:45

Overall Comments:

email manager's food safety certificate to: david.lee@deh.sccgov.org

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 **3/20/2023**. 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: mohammed

Signed On: March 06, 2023