

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 FA0209568 - EMELINA'S #3		Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 04/14/2026
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PISCO BAR	Inspection Time 14:45 - 15:55
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CLEIVER	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 04/09/2026

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

This violation found not in compliance on 04/14/2026. See details below.

Cited On: 04/14/2026

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- Numerous live cockroaches observed in the gaskets of the unused oven.
- Numerous dead cockroaches observed within the gaskets of the unused oven.
- Several hatched and unhatched oothecas observed in the gaskets of the unused oven.
- Heavy cockroach fecal matter build up in the gaskets.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Cleiver, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Onsite for the first follow up inspection where numerous old rodent droppings were observed in an unused oven.

Facility shall be closed effective immediately.

- K23: No rodents, insects, birds, or animals.

Evidence of vermin noted within the facility at the time of inspection. Noted within the following areas:

- Numerous live cockroaches observed in the gaskets of the unused oven.
- Numerous dead cockroaches observed within the gaskets of the unused oven.
- Several hatched and unhatched oothecas observed in the gaskets of the unused oven.

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- Heavy cockroach fecal matter build up in the gaskets.

Note: No evidence of rodents were observed. Facility's most recent pest control report provided was from 12/2025.

Facility is to remain closed and not allowed to re-open until written authorization is given by this department.

- Facility shall:

- * **Eradicate all live and dead rodents and insects from the facility.**
- * **Clean and sanitize the affected area(s) and equipment.**
- * **Dispose of all food items that have been adulterated/contaminated.**
- * **Seal holes (e.g. in walls and ceilings, repair covered base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability. Contact this department when you are ready for a follow up inspection.

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 **4/28/2026**. 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.

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: Cleiver
Owner

Signed On: April 14, 2026