

# 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

|                                                                                 |                                              |                                                           |                                       |                                      |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|-----------------------------------------------------------|---------------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0286494 - MELISA'S CATERING @ ESCUELA POPULAR              |                                              | <b>Site Address</b><br>149 N WHITE RD, SAN JOSE, CA 95127 |                                       | <b>Inspection Date</b><br>10/17/2025 |                                         |
| <b>Program</b><br>PR0414649 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                           | <b>Owner Name</b><br>GOMEZ, MANUEL    |                                      | <b>Inspection Time</b><br>12:30 - 13:15 |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                            | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>MANUEL GOMEZ                         | <b>FSC Manual Gomez</b><br>12/18/2028 |                                      |                                         |

Placard Color & Score

**GREEN**  
**90**

| RISK FACTORS AND INTERVENTIONS |                                                                             |   |  |  |  | OUT |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|---|--|--|--|-----|-------|--------|-----|-----|-----|
|                                |                                                                             |   |  |  |  | IN  | 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 |  |  |  |     |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X |  |  |  |     |       |        |     |     |     |
| 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 |  |  |  |     |       |        |     |     |     |
| 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                                                        |  |  |  |  |  |  |  | X |     |     |
| 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                    |  |  |  |  |  |  |  | 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                                                |  |  |  |  |  |  |  | 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                          |  |  |  |  |  |  |  |   |     |     |
| 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<br>FA0286494 - MELISA'S CATERING @ ESCUELA POPULAR              |                                   | Site Address<br>149 N WHITE RD, SAN JOSE, CA 95127 | Inspection Date<br>10/17/2025    |
| Program<br>PR0414649 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>GOMEZ, MANUEL                        | Inspection Time<br>12:30 - 13:15 |
| K48                                                                      | Plan review                       |                                                    |                                  |
| K49                                                                      | Permits available                 |                                                    | X                                |
| K58                                                                      | Placard properly displayed/posted |                                                    |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Some food products were stored on the drying counter of the three compartment warewash sink while soiled dishes were being washed with chemicals.**

**[CA] To prevent possible chemical contamination, please do not store any open food products on the three compartment warewash sink while washing dishes.**

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

**Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.**

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: The two white open top freezer used back in the storage area are a household standard one.**

**[CA] Equipment used in the facility must be NSF/ANSI approved, or ETL/UL sanitation listed one.**

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

**Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

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

**Inspector Observations: 48 HOUR NOTICE--**

**Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,383.75**

**Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1323388. You may also drop a business check or a crasher's check at our office address written on the top right corner.**

**A re-inspection will not be conducted if your account is paid in full by 10/21/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.**

**If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.**

### Performance-Based Inspection Questions

N/A

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                    |                                  |
|--------------------------------------------------------------------------|----------------------------------------------------|----------------------------------|
| Facility<br>FA0286494 - MELISA'S CATERING @ ESCUELA POPULAR              | Site Address<br>149 N WHITE RD, SAN JOSE, CA 95127 | Inspection Date<br>10/17/2025    |
| Program<br>PR0414649 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>GOMEZ, MANUEL                        | Inspection Time<br>12:30 - 13:15 |

## Measured Observations

| Item      | Location               | Measurement       | Comments |
|-----------|------------------------|-------------------|----------|
| Wings     | Final cook             | 175.00 Fahrenheit |          |
| Beans     | Steam table            | 148.00 Fahrenheit |          |
| Hot water | Three compartment sink | 135.00 Fahrenheit |          |
| Chlorine  | Three compartment sink | 100.00 PPM        |          |
| Beef      | Steam table            | 150.00 Fahrenheit |          |
| Pork      | Steam table            | 155.00 Fahrenheit |          |

## Overall Comments:

**Note: 1. The catering company is uses the school cafeteria to cook and serve food products.**

**2. Food safety manager certificate: Manual Gomez - 12/18/2028.**

**3. Employees without any food manager certificate must get a food handler card within a month of hire.**

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 **10/31/2025**. 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: Manual Gomez  
Owner  
Signed On: October 17, 2025