

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 FA0305445 - INTERMISSION	Site Address 181 E SANTA CLARA ST 10, SAN JOSE, CA 95113	Inspection Date 01/29/2026
Program PR0448443 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name SECOND SEATING LLC	Inspection Time 13:00 - 14:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By DAN & GEORGE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Conveyor high temperature dishwasher reached a maximum of 157.4 F as measured with ThermoWorks DishTemp. Machine passed with operator provided heat signature labels.

[CA] Surface temperature of dishes shall reach a minimum of 160F as measured with an irreversible registering temperature indicator.

[SA] Facility to manually warewash at the three compartment sink or use the undercounter dishwasher at the bar.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink	100.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Ambient Air	Walk in Cooler	37.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Ambient Air	Undercounter Cooler	40.00 Fahrenheit	
Water	High Temperature Dishwasher	157.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Strata

NEW OWNER: Second Seating LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP16. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/26 - 01/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 01/29/26**

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***Permit condition: none**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

*** Per PIC, they will operate the submitted menu for a limited time. Submit the updated menu for approval prior to implementation. If facility name changes submit documentation to support the new DBA. If ownership changes, submit a Facility Evaluation Application within 10 days of taking over.**

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 2/12/2026. 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: Dan Phan
Owner
Signed On: January 29, 2026