

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 FA0254699 - TAURINUS BRAZILIAN STEAK HOUSE		Site Address 167 W SAN FERNANDO ST, SAN JOSE, CA 95113	Inspection Date 01/27/2026
Program PR0371593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name DA SILVA, EVANDRO CARDO	Inspection Time 13:10 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MARCELO	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Repeat Violation: There is a leak at the prep sink drain pipe in the kitchen that leaks inside the wall.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. There is a missing cove base tile near the mop sink.

2. There is a broken tile near the solid fuel grill.

[CA] All food facilities shall be kept clean and in good repair.

3. The wall near the solid fuel grill and bar has an unapproved finish. The finish consists of raw tree circles.

[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. Remove the tree remnants and provide an approved finish within 1 week.

4. The restrooms lack an approved cove base. Restrooms have a rubber top set cove base.

[CA] Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient Air	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Water	Handwash sink - Kitchen	100.00 Fahrenheit	
Water	Three Compartment Sink - Kitchen	120.00 Fahrenheit	
Ambient Air	Walk in Cooler - Pantry	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Show de Carnes Brazilian Steakhouse

NEW OWNER: Show de Carnes - San Jose LLC

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

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The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$2,011.00 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 01/27/26**

***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.**

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 **2/10/2026**. 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: Celso
Owner

Signed On: January 27, 2026