

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 FA0212479 - ADEL'S LIQUORS		Site Address 3737 E EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/06/2025	
Program PR0301608 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name NGUYEN, TINA		Inspection Time 12:00 - 12:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By TINA NGUYEN			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/31/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/05/2025

Minor Violations

Cited On: 08/06/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **REPEAT VIOLATION Observed several flies and gnats throughout the facility. [CA] Premises of food facility shall be kept free of vermin or non-disease carrying insects.**

Cited On: 08/06/2025

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

Inspector Observations: **REPEAT VIOLATION Observed multiple foods and beverage boxes stored on the floor and in a dirty, excessively crowded space. [CA] Food shall be stored six inches off the floor and in a clean and dry location to prevent contamination.**

Cited On: 08/06/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: **REPEAT VIOLATION Observed excessive clutter throughout the facility and back storage area, including personal belongings, clothes, laundry machines, etc. Cooking equipment and personal foods have been removed from the premises. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility.**

Measured Observations

N/A

Overall Comments:

On-site to conduct a second follow-up inspection. Checklist for re-opening was signed off and provided to this Department prior to reinspection.

No live rodent or cockroach activity observed at the time of inspection. Affected areas and old rodent droppings have been cleaned and sanitized.

Facility has removed all personal cooking equipment and foods from the back storage area. Facility is to continue cleaning the premises and removing all personal belongings to prevent pest harborage. Observed both rodent traps and cockroach traps are placed throughout the back storage area of the facility. Per PIC, they will be receiving biweekly pest control services and routinely monitoring the traps.

Facility is hereby authorized for re-opening. Continue to address remaining violations as cited on this report and the routine inspection report.

NOTE: There is a room with a bed separated by a door in the back storage area. No food shall be stored in this living quarters. Unable to access room or the upper attic storage area (accessible by ladder).

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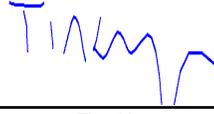
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FACILITY RE-OPENED / PERMIT REINSTATED

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 **8/20/2025**. 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: Tina Nguyen
Owner

Signed On: August 06, 2025