

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 FA0211054 - CASA MIA RESTAURANT		Site Address 856 BLOSSOM HILL RD A, SAN JOSE, CA 95123		Inspection Date 03/09/2026		Placard Color & Score GREEN 83		
Program PR0306256 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CASA MIA GROUP INC		Inspection Time 10:10 - 11:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ALEX				FSC Omar Mercado 11/18/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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				S
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee crack raw shelled eggs into pan, employee then used finger to break yolk. Employee then grabbed chips from container without washing hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Chips were placed into pan and boiling sauce poured over and mixed around to cook.*

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: *Observed heavy mold accumulation inside the soda dispenser. [CA] Clean and sanitize dispenser and maintain in good condition. PIC cleaned and sanitized.*

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: *Observed raw shelled eggs stored above cut potatoes in walk in fridge. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chlorine test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Per PIC, test strips will be delivered to facility by end of day.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *CO2 containers are not chained to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

Observed the handle of the ice scoop in contact with consumable ice in both the ice machine and the ice used at the bar. Observed container of syrup stored inside consumable ice at bar. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice. Ensure that no items are stored inside consumable ice container.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sliced tomato	Cold hoding insert	40.00 Fahrenheit	
Beans	Hot holding	142.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Raw chicken	Cold holding drawer	41.00 Fahrenheit	
Ambient air	Walk in fridge	40.00 Fahrenheit	
Pooled eggs	Cold holding insert	39.00 Fahrenheit	
Pozole	Walk in fridge	45.00 Fahrenheit	Cooling from prep
Rice	Walk in fridge	45.00 Fahrenheit	Cooling from prep.
Raw shelled eggs	Walk in fridge	40.00 Fahrenheit	
Black beans	Walk in fridge	45.00 Fahrenheit	Cooling from prep.
Pico de gallo	Preparation unit	41.00 Fahrenheit	
Birria	Hot holding	138.00 Fahrenheit	
Chlorine	Sanitizing bucket	100.00 PPM	
Red sauce	Preparation unit	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Diced tomato	Cold holding insert	40.00 Fahrenheit	
Hashbrowns	Cold holding drawer	40.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Hollandaise sauce	Hot holding	138.00 Fahrenheit	
Beans	Hot holding	141.00 Fahrenheit	
Ambient air	Reach in freezer	15.00 Fahrenheit	

Overall Comments:

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 **3/23/2026**. 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: Elias Sandoval
Owner

Signed On: March 09, 2026