

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 FA0262309 - PASTELARIA ADEGA		Site Address 30 E SANTA CLARA ST 130, SAN JOSE, CA 95113		Inspection Date 06/04/2025	
Program PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PASTELARIA LLC		Inspection Time 13:15 - 14:50
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By JESSICA	FSC Not Available 1/25/2026		

Placard Color & Score
GREEN
76

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		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		
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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		X
K45 Floor, walls, ceilings: built,maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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

Comments and Observations

Major Violations

K14 - 8 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:

1. Chlorine at the dishwasher measured at 0 ppm while actively ware washing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Dishes were sanitized at the three compartment sink.

2. Repeat Violation: In the ice machine, on the top of the ice tray on the back wall, there is black mold-like growth. No direct contamination of ice was observed.

[CA] Ensure to maintain the ice machine clean and in good repair

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: The Food Safety Certificate provided has been presented at a different facility.

[CA] There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The walk in cooler's liquid waste is draining to a plastic tub inside the cooler.

[CA] Condensation line from walk-in refrigerator shall drain into an approved plumbing system.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Facility has prepackaged several breads (cornbread, sweet bread, white bread, and bread rolls) with incomplete labeling.

[CA] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food**
- 2) list of ingredients in descending order of predominance by weight**
- 3) quantity of contents**
- 4) name and place of business of the manufacturer, packer, or distributor.**

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:

Medicine was observed stored on the shelf above the three compartment sink.

[CA] Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items.

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

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Inspector Observations:

Repeat Violation: *In the back prep area, above the walk in cooler, the wall appears to be missing.*

[CA] *Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Close/seal the holes in the wall/ceiling.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Hand wash reminder signs are missing at the hand wash stations in the kitchen.

[CA] *A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has a permit condition to submit plans for the counter top espresso machine, dough roller, and an upright proofer.

Follow-up By
06/11/2025

[CA] *Submit plans to this department within 1 week for these items. Failure to comply will result in further enforcement from this department such as impoundments of unapproved equipment.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Milk	Display Case Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Ham	Prep Cooler	38.00 Fahrenheit	
Eggs	Walk in Cooler	37.00 Fahrenheit	
Milk	Walk in Cooler	37.00 Fahrenheit	
Tuna Salad	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Water	Hand Sinks - All	100.00 Fahrenheit	

Overall Comments:

Notes:

- Failure to correct repeat violations will result in further enforcement actions from this department.

- Facility sources retail merchandise (cereal, milks, and other shelf stable foods from an importer, HCG).

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 **6/18/2025**. 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.

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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: Jessica Carreira
Manager

Signed On: June 04, 2025