

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 FA0209219 - ERA LOUNGE	Site Address 386 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 02/06/2026
Program PR0307154 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name 386 SOUTH FIRST INC	Inspection Time 14:50 - 16:00
Inspected By ANABELLE GARCIA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By DUONG NGUYEN
FSC		

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1) Ambient temperature of bar under counter coolers measured between 44-50F. No PHFs stored in units.

2) Multiple inoperable refrigeration units throughout facility, including:

1 True 2 door upright cooler -downstairs storage room- inoperable

2 True two door prep coolers- kitchen - inoperable

1 walk in cooler - used as storage- inoperable- back

1 True single door under counter cooler - front service station -inoperable

1 True two door upright freezer - back warewash area - inoperable

1 True single door under counter cooler - kitchen - inoperable

1 Perlick single door under counter wine cooler - downstairs bar - inoperable

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, replace, or remove refrigeration units.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 2nd floor bar is not approved for use. (SR0877349) Must submit to Plan Check Department for approval by 3/2/26.

Follow-up By
03/02/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Education

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
ambient	4 door under counter display cooler - bar	50.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
ambient	3 door under counter display cooler- bar	44.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

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NEW OWNER: 386 South First, Inc.

FACILITY NAME: Era Lounge

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,435.00 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: 03/01/2026 - 02/28/2027. 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.

***Permit condition: 2nd floor bar is not approved for use. Must submit to Plan Check Department for approval by 3/2/26.**

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 02/06/2026.

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.**

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

***A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.**

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 **2/20/2026**. 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: Duong Nguyen
manager
Signed On: February 06, 2026