

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 FA0214140 - CASA LUPE #2	Site Address 671 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 01/09/2026
Program PR0300129 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VELASCO, ROQUE	Inspection Time 12:45 - 13:35
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RICK VALASCO

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection for the routine inspection that was conducted on 01/08/2026. The restaurant was closed for vermin infestation. Overnight, the facility brought a pest control company to conduct intervention, seal most of the gaps and crevices, and clean the floor kitchen and the bar area. During the time of this inspection, no live or dead cockroach was observed in the facility. Therefore, the facility is open for service.

Please conduct a routine pest control inspection, store all food products or boxes of containers off the floor at least six inches off the floor, and seal all the gap on the sinks and all the wall structures. Compliance to the other major violations #7 and #9 which the restaurant was cited yesterday for improper holding and cooling of potentially hazardous foods were not verified, because no food preparation has been done in the last 24 hours.

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 1/23/2026. 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: Rick Valasco
Manager

Signed On: January 09, 2026