

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 FA0209568 - EMELINA'S #3		Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 02/21/2025
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PISCO BAR	Inspection Time 14:05 - 14:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CLEIVER	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/20/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/21/2025

Cited On: 02/20/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/21/2025

Minor Violations

Cited On: 02/21/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Facility was found cooling sweet potatoes in a plastic 1/2 hotel pan in an improperly made ice bath.

[CA] Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

[COS] Inspector educated on proper set up and use of an ice bath. Cooling handout provided.

Cited On: 02/21/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed a large package of fish thawing with dripping water from the prep sink.

[CA] Food shall be thawed under refrigeration completely submerged under cold running water of sufficient velocity to flush loose particles during the thawing process.

[COS] The water velocity was increased at time of the inspection.

Measured Observations

Item	Location	Measurement	Comments
Fish	Prep Sink	10.00 Fahrenheit	
Shucked Mussels	prep cooler	40.00 Fahrenheit	
Sweet potatoes	ice bath	135.00 Fahrenheit	cooling
Octopus	prep cooler - ceviche	38.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify compliance with major violations .

Observations:

K06: All hand wash stations were fully stocked.

K07: All Potentially Hazardous Foods were found in appropriate time and temperature relationships.

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Continue to correct any and all pending violations.

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 **3/7/2025**. 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: Cleiver
Owner

Signed On: February 21, 2025