

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 06/12/2026
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PISCO BAR	Inspection Time 10:50 - 11:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By FERNANDO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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, 114125(b), 114141

Inspector Observations:

Chlorine solution in the three compartment sink measured at 25 ppm. No active warewashing was taking place.

[CA] Maintain chlorine solution at 100 ppm.

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

Inspector Observations:

The ceiling above the walk in cooler space lacks approved finishes and has bare insulation.

[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All food facilities shall be kept clean and in good repair.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations:

Repeat Violation: Facility has living/sleeping quarters in the back storage room.

[CA] No sleeping accommodations shall be in any room where food is prepared, stored or sold.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler	39.00 Fahrenheit	
Ambient Air	Upright Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	25.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Emelina's #3

NEW OWNER: Emelina's SC LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 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.

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The Environmental Health Permit will be effective: 07/01/26 - 06/30/27 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. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 06/12/26***

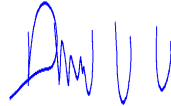
****Permit condition: none***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **6/26/2026**. 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: Fernando
Owner
Signed On: June 12, 2026