

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 FA0305445 - STRATA		Site Address 181 E SANTA CLARA ST 10, SAN JOSE, CA 95113		Inspection Date 05/21/2026		Placard Color & Score GREEN 80		
Program PR0448443 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name SECOND SEATING LLC		Inspection Time 16:45 - 18:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By GEORGE				FSC Cristobal Valencia 04/17/2031

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		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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

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

Inspector Observations:

Squash in a pot on the flat grill measured at 115F. Per chef, it had been placed there about an hour prior.

Note: Squash was time marked, per chef, the time mark is for quality only as they discard after 3 hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Squash was reheated to 165F.

Follow-up By 05/28/2026

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

The menu lacks a disclosure for raw food items.

Note: The advisory was present at the bottom of the menu.

[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Dead cockroaches were observed in the following areas:

- A sticky trap under a handwash sink across the main cookline.

- A sticky trap behind the stand mixer.

- A sticky trap near the bar entrance.

Note: reviewed pest control report from 5/18/2026 which stated no activity was observed.

[CA] Clean and sanitize area of dead cockroaches.

Follow-up By 05/28/2026

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations:

Raw comminuted meat was found stored above whole cuts of beef and fish.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Egg whites at the bar were moved to a squeeze bottle and lacked labeling.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Facility is using a solid fuel (coal) charcoal on top of their flat grill.

Follow-up By 05/28/2026

Note: Facility is located on the first floor of a residential high rise building.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Underfired solid fueled charcoal grills will require a separate exhaust system. Cease use of the coal grill.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beef Patty	Final Cook	145.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Parmesan Cheese	Upright Freezer	2.00 Fahrenheit	IR
Steak	Drawer Cooler	38.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Oysters	Walk in Cooler (on ice)	34.00 Fahrenheit	
Squash	Stove	115.00 Fahrenheit	
Tortellini	Drawer Cooler	15.00 Fahrenheit	IR
Fries	Drawer Cooler - Across Fryer	12.00 Fahrenheit	IR
Cheese	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

- This is the first routine inspection after a Change of Ownership.

- Observed food items in reduced oxygen packaging stored in the walk in cooler and two door upright freezer. Per chef, they were sealed from the manufacturer and don't have a vacuum sealer on the premises. Items packaged varied from raw meats and seafoods to cheeses to marinades that lacked dates and labeling. Per permit holders they have a vacuum sealer at one of their other facilities which is used for non-PHF's only, but are unsure if it was used for these items. Ensure no Reduced Oxygen Packaging is done in the facility. If the facility wishes to use a vacuum sealer they must submit plans to this department for approval. Use of reduced oxygen packaging methods will require an approved Hazard Analysis and Critical Control Point (HACCP) plan from the California Department of Public Health for plan check approval of the unit. Permit holders instructed cooks to pierce packages out of caution. A follow up inspection will be conducted within 5 business days to verify compliance with this note and violations K07 and K23.

- Facility began serving oysters two days ago. Ensure to store tags for 90 days in chronological order of use. Fill out the tags with the last date served.

- The California Department of Food and Agriculture - Dairy License is under the previous business and is also expired. Ensure to

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obtain and maintain a valid CDFA license for the soft serve machine.

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 **6/4/2026**. 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: Dan Phan
Owner
Signed On: May 21, 2026