

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 FA0262309 - PASTELARIA ADEGA		Site Address 30 E SANTA CLARA ST 130, SAN JOSE, CA 95113		Inspection Date 09/24/2026		Placard Color & Score YELLOW 69		
Program PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PASTELARIA LLC		Inspection Time 09:50 - 12:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JESSICA				FSC Jessica Carreira 09/01/2031

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		X
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0262309 - PASTELARIA ADEGA	Site Address 30 E SANTA CLARA ST 130, SAN JOSE, CA 95113	Inspection Date 09/24/2026
Program PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PASTELARIA LLC	Inspection Time 09:50 - 12:20
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:

1. At the serving display counter, chicken pot pie measured 81F. Per PIC, it was removed from the oven at 7am.

2. On top of the ice machine, measured custard creme at 51F. Per PIC, creme had been out for preparation since 7am.

[CA] All potentially hazardous foods must be held at 41F and below or 135F and above. PHFs used for preparation shall be returned to refrigeration and cooled back to 41F within 2 hours.

[SA]

1. Chicken pot pie was discarded after 4 hours from being removed from temperature control.

2. Custard creme was VC&D by PIC.

Discussed and provided TPHC guidelines with PIC. When using only time as a public health control, temperature logs must be maintained to ensure potentially hazardous foods are sold or discarded within 4 hours after being removed from temperature control.

Follow-up By
10/01/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: By the mop sink, observed one live cockroach crawling out of corner guard.

[CA] Food facilities shall be kept free from vermin.

[SA] PIC sealed gaps of corner guards where vermin was observed. A follow up inspection will be conducted within 24 hours to verify compliance.

Note: Facility is on scheduled monthly pest control services. No vermin activity observed elsewhere in the facility.

Follow-up By
09/25/2026

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, 14125(b), 114141

Inspector Observations: In the back and sides of the ice machine, observed mold-like build-up.

[CA] All food contact surfaces shall be cleaned and sanitized to prevent the accumulation of mold.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Repeat Violation: At the warewashing sink, water measured 110F.

[CA] Warewashing sinks must provide a minimum temperature of 120F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Repeat Violation: The walk in cooler's liquid waste is draining to a plastic tub inside the cooler.

[CA] Condensation line from walk-in refrigerator shall drain into an approved plumbing system or evaporated through an evaporator.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

OFFICIAL INSPECTION REPORT

Facility FA0262309 - PASTELARIA ADEGA	Site Address 30 E SANTA CLARA ST 130, SAN JOSE, CA 95113	Inspection Date 09/24/2026
Program PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PASTELARIA LLC	Inspection Time 09:50 - 12:20

Inspector Observations: *By the service counter, espresso machine observed to cleaned with wet wiping cloth without sanitizer.*

[CA] *All nonfood contact surfaces of utensils and equipment shall be kept clean with wiping cloths stored in a bucket with the appropriate sanitizer concentration, such as chlorine sanitizer at 100ppm.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Above mop sink, observed water heater leaking. Per PIC, owners have been notified to fix the leak.*

[CA] *All plumbing and plumbing fixtures shall be maintained as to prevent any contamination. They shall be kept clean, fully operative, and in good repair.*

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

Inspector Observations: *By the mop sink, observed loose corner guards exposing numerous cockroach droppings and one dead cockroach. By the warewashing sink, observed loose baseboards exposing gaps. Above the upright oven, observed one ceiling tile missing. Towards the back of the facility, observed a few other loose ceiling tiles with gaps.*

[CA] *Eliminate gap greater than 1/4 inch to prevent the harborage and entrance of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	employee bathroom handwash sink	100.00 Fahrenheit	
water	customer bathroom handwash sink	100.00 Fahrenheit	
water	kitchen handwash sink	100.00 Fahrenheit	
blueberry puff pastry	speed rack	113.00 Fahrenheit	Took out of oven at 10am. Will be served or discarded within 4 hours.
pork	prep fridge	37.00 Fahrenheit	
Bolo arroz	walk in	38.00 Fahrenheit	
quat sanitizer	sanitizer bucket	150.00 PPM	
milk	refrigerated display case	40.00 Fahrenheit	
pork	under counter cooler	34.00 Fahrenheit	
quat sanitizer	3-comp sink	200.00 PPM	
ambient	walk in	39.00 Fahrenheit	
custard pastry	service counter	77.00 Fahrenheit	Made at 9am. Will be served or discarded within 4 hours.
tuna salad	prep fridge	33.00 Fahrenheit	
chlorine sanitizer	under counter dishwasher	50.00 PPM	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Joint inspection with N. Hak. Report written by N. Hak.

OFFICIAL INSPECTION REPORT

Facility FA0262309 - PASTELARIA ADEGA	Site Address 30 E SANTA CLARA ST 130, SAN JOSE, CA 95113	Inspection Date 09/24/2026
Program PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PASTELARIA LLC	Inspection Time 09:50 - 12:20

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 **10/8/2026**. 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: Jessica
Pastry Chef Manager

Signed On: September 24, 2026