

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 FA0285205 - ELMA'S CATERING & EVENTS - FRESCO WORL		Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122		Inspection Date 10/15/2024	
Program PR0427603 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ELMA CATERING + EVENTS,		Inspection Time 10:40 - 11:40
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By CANDA	
FSC Elizabeth Medina 01/29/2029					

Placard Color & Score
GREEN
85

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						S
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				S
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						S
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Cooked carne asada maintained at the food preparation line measured between 41F at the bottom and 50F at the top. Item inside container observed above the load limit and was not able to fully close to maintain cold holding temperatures. In addition, ice was only touching the bottom of the container.*

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

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

Inspector Observations: *Observed three containers of cooked rice cooling inside the walk-in refrigerator kept tightly covered. Items measured at 153F and did not yet reached cooling temperatures.*

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Ensure PHF items are cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours.

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

Inspector Observations: *Observed dead cockroaches on glue traps below the ice bins at the food preparation line. No live or other dead activity was observed.*

[CA] Clean and sanitize area of dead cockroaches. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed container of numerous domestic insecticide sprays maintained below the three-compartment sink. One can of insecticide spray maintained below the food preparation line, underneath the receipt machine.*

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *To-go containers observed used as scoops for meats at the food preparation line.*

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Observed ice scoop maintained inside ice machine with handle in direct contact with ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: *Heavy accumulation of grease and food debris observed on floors underneath the griddle and deep fryer.*

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Tamales	Steam table	209.00 Fahrenheit	
Guacamole with diced tomatoes	Service line - ice bath	41.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	
Pozole	Steam table	172.00 Fahrenheit	
Refried beans	Hot holding display	160.00 Fahrenheit	
Menudo	Steam table	170.00 Fahrenheit	
Beans	Steam table - food prep line	154.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Tamales	Walk-in refrigerator	40.00 Fahrenheit	
Roast chicken	Oven	173.00 Fahrenheit	
Cooked chicken	Food prep line - ice bath	41.00 Fahrenheit	
Pico de gallo	Service line - ice bath	41.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Caldo de pollo	Walk-in refrigerator	40.00 Fahrenheit	
Caldo de res	Walk-in refrigerator	40.00 Fahrenheit	
Ceviche	Service line - ice bath	41.00 Fahrenheit	
Rice	Steam table - food prep line	165.00 Fahrenheit	
Rice	Hot holding display	178.00 Fahrenheit	
Carnitas	Hot holding display	137.00 Fahrenheit	

Overall Comments:

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 **10/29/2024**. 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: Elizabeth M.
Manager

Signed On: October 15, 2024