

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 FA0230697 - CLARA'S JUNCTION		Site Address 2221 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 07/23/2026		Placard Color & Score GREEN 82		
Program PR0330782 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TASMAN PROPERTIES LLC		Inspection Time 13:40 - 15:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By HENRY AND FABIAN				FSC Fabian Rubio Pelayo 04/10/2029

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				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			S
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						S

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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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:

Cooked beef measured 119F while maintained in a container that was hanging off the edge of the burner of the stove. Per staff, beef had been cooked less than 1 hour prior.

House-made ranch and jalapeño aioli measured between 64F and 68F while maintained in an insufficient, melted ice bath to the side of the cook-line. Per staff, sauces had been placed into the ice bath 3 hours prior.

Nacho cheese measured 126F and beans measured 127F while maintained in the countertop steam table to the right of the stove. Per staff, items had been heated and placed into hot holding less than 1.5 hours prior.

Sliced cheddar measured 50F while overfilled in an upper insert of the right-side prep cooler at the cook-line. Per staff, cheese had been stored for less than 2.5 hours.

Garlic in oil mixture measured between 44F and 46F while maintained in an upper insert of the left side prep cooler at the cook-line. Per staff, item had been stored for approximately 2.5 hours.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Some potentially hazardous foods were reheated to 165F and maintained hot. Other potentially hazardous foods were relocated to the lower portion of refrigeration units. Head chef turned up the setting on the steam table.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand wash station in the dish washing area partially obstructed by a step ladder placed in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction removed.

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

Inspector Observations:

Two large containers of cooked beans measured between 119F and 120F while maintained on a prep table at the side of the kitchen. Per staff, beans had been cooling for less than 30 minutes in ambient.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Beans were relocated to the preparation sink and placed into ice baths.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations:

Lactic acid sanitizer test strips could not be provided for lactic acid sanitizer dispensed at the three compartment warewashing sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Knives observed stored wedged between the crevices of prep coolers and prep tables at the cook-line.

[CA] Equipment that contacts food shall be stored in a sanitary location.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chipotle sauce	prep cooler - right	38.00 Fahrenheit	
sausage	walk-in cooler	38.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
jalapeno aioli	two-door under-counter cooler - side cook-line	39.00 Fahrenheit	
beans	steam table - middle	127.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
raw ground beef	walk-in cooler	37.00 Fahrenheit	
beef stock	steam table - left	153.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar	50.00 PPM	
salmon	drawer cooler	41.00 Fahrenheit	
house made ranch	two-door under-counter cooler - side cook-line	38.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	50.00 PPM	
cooked beef	walk-in cooler	38.00 Fahrenheit	
nacho cheese	steam table - right	126.00 Fahrenheit	
pico de gallo	prep cooler - left	37.00 Fahrenheit	
frozen fries	walk-in freezer	0.00 Fahrenheit	
cooked chicken	prep cooler - right	36.00 Fahrenheit	
frozen beef	walk-in freezer	0.00 Fahrenheit	
pickled onions	ice bath - prep sink	104.00 Fahrenheit	cooling

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 **8/6/2026**. 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.

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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: Henry Hiatt
Manager

Signed On: July 23, 2026