

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 FA0211777 - CASA EN ELAIRE GASTROBAR		Site Address 2323 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 06/09/2025
Program PR0307377 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROUL CASTRO	Inspection Time 11:45 - 12:40
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By RAUL CASTROA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/03/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/09/2025

Cited On: 06/03/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/09/2025

Minor Violations

Cited On: 06/03/2025

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

This violation found not in compliance on 06/09/2025. See details below.

Cited On: 06/09/2025

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

Inspector Observations:

-Walk in cooler measured to have:

Block of cheese at 42F

Raw fish at 43F

Sausage at 45F

Raw beef at 43F

Ambient temperature 46F

Observed employee stocking shelves in walk in with door propped open.

[CA] Keep PHFs at 41F and below for cold holding. When stocking cooler keep walk in cooler door closed to keep temperature cold. Recommend installing cooler curtains to prevent heat loss when opening door to walk in cooler

[COS] After 40 minutes of keeping the walk in cooler measured to be 41F.

Measured Observations

N/A

Overall Comments:

Follow up due to major handwashing and handwash station violation.

Upon inspection:

-All handwash sinks observed to be stocked with soap and paper towels in wall mounted dispenser.

-Employee observed to be washing hands after handling raw pork.

-Other employee observed to be stationary doing a singular task.

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Raw fish at 43F

Sausage at 45F

Raw beef at 43F

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(see temperature violation)

Major violations have been corrected. Continue to work on other violations from original inspection report.

NOTE: Printer broke and report was emailed. Rauld.castroa@gmail.com

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 **6/23/2025**. 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

Raul C

Received By: Raul Casa
PIC
Signed On: June 09, 2025