

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 FA0255358 - EMC SEAFOOD AND RAW BAR	Site Address 378 SANTANA ROW 1100, SAN JOSE, CA 95120	Inspection Date 07/07/2026
Program PR0372880 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EMC SAN JOSE, INC	Inspection Time 15:30 - 16:45
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By CEDRIC VAZ

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Clam chowder was measured 120F.

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

[SA] Hot holding unit temperature was adjusted.

Bacon was measured 50F at the food prep table. Food was measured 50F at the open top area.

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

[SA] Bacon were shifted to the bottom of the prep cooler.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Clam chowder is not reheated before hot holding.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[SA] Clam chowder is heating on stove.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shell tags were not kept in a chronological order.

[CA] Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container. All shellstock tags shall be kept in chronological order for 90 days after harvest.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
OYESTER	WALK IN COOLER	40.00 Fahrenheit	
OYESTER	ICE BATH	38.00 Fahrenheit	
QA SANITIZER	CONTAINER	200.00 PPM	
CHLORIN SANITIZER	DISHWASHER	100.00 PPM	
SHRIMPS	DRAWER COOLER	38.00 Fahrenheit	
CLAM CHOWDER	HOT HOLDING	120.00 Fahrenheit	
HOT WATER	3-COMP	120.00 Fahrenheit	
BACON	FOOD PREP COOLER	50.00 Fahrenheit	
FISH	DRAWER COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

Overall Comments:

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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 7/21/2026. 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

CY

Received By: CEDRIC VAZ
PIC
Signed On: July 07, 2026