

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 FA0303144 - CASA JUANA		Site Address 581 W ALMA AV 581, SAN JOSE, CA 95125	Inspection Date 03/19/2024
Program PR0445530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CASA JUANA LLC	Inspection Time 10:45 - 12:14
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By JUANA RUIZ-MEJIA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide a current food manger certification at the time of inspection.

[CA] Obtain a new food manger certification within 60-days.

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

Inspector Observations: Missing paper towel dispenser and soap dispenser at hand wash station next to cashier station.

[CA] Install paper towels and soap dispenser at one of the dump sinks next to cashier station.

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

Inspector Observations: Observed fruit flies in the back of the facility within the dry storage area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Self closing device is missing within restroom door.

[CA] Install a self closing device on restroom door.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Reach in refrigeration	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Sausage	Prep table	38.00 Fahrenheit	
Hot water	3-Compartment/Prep/Mop sink	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Casa Juana

NEW OWNER: Casa Juana LLC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP__10__. An invoice for the permit fee in the amount of \$_1,079.00_ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

OFFICIAL INSPECTION REPORT

Facility FA0303144 - CASA JUANA	Site Address 581 W ALMA AV 581, SAN JOSE, CA 95125	Inspection Date 03/19/2024
Program PR0445530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CASA JUANA LLC	Inspection Time 10:45 - 12:14

The Environmental Health Permit will be effective: 4/1/24 - 3/31/25. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 3/19/24**

***Permit condition: None**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

***Joint inspection with Kaya Alassfar. Talked to Manager (Monica H.) over the phone.**

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 **4/2/2024**. 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: Juana Ruiz-Mejia
Owner
Signed On: March 19, 2024