

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 FA0286494 - MELISA'S CATERING @ ESCUELA POPULAR	Site Address 149 N WHITE RD, SAN JOSE, CA 95127	Inspection Date 10/09/2024
Program PR0414649 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GOMEZ, MANUEL	Inspection Time 11:15 - 11:45
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By MANUEL

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: PHF measured between 48-55F in walk-in fridge inside kitchen. (see VC&D report)

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

[COS] PIC VC&D food.

Follow-up By
10/11/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed bags of La Junta Empanada in freezer. Requested to review receipt. PIC provided hand written receipt dated on 10/3/2024. Receipt does not show facility information. Unable to verify food is produced and made from approved facility. Later, PIC showed a receipt of City of San Jose sales permit. Unable to verify if it's from restaurant. Per PIC, the lady provided empanada made the empanada from Redwood City.

[CA] Food must be from an approved source or properly documented.

[SA] Food is impound at this time until PIC could provide food is made from approved facility. Provide health permit of the food where it's made.

Follow-up By
10/11/2024

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Walk-in fridge in kitchen ambient temperature showed 56F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Dust built up on fan guard for walk-in fridge in kitchen and reach-in fridge at student grab n go.

[CA] Clean and maintain fan.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk-in fridge in kitchen	55.00 Fahrenheit	
Raw chicken	Walk-in fridge in kitchen	55.00 Fahrenheit	
Rice	Walk-in fridge in kitchen	55.00 Fahrenheit	
Nonfat yogurt	Walk-in fridge in kitchen	48.00 Fahrenheit	
Cheddar cheese	Walk-in fridge in kitchen	54.00 Fahrenheit	

Overall Comments:

While doing inspection for school Escuela Popular. 2 major violations observed and a limited inspection is conducted for this program record.

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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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 **10/23/2024**. 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: Manuel
Supervisor
Signed On: October 09, 2024