

**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 FA0252726 - ELYSE RESTAURANT		Site Address 96 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 03/11/2026
Program PR0367909 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ELYSE 2.0, LLC	Inspection Time 15:05 - 16:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By THACH	

Placard Color & Score <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/10/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 03/11/2026. See details below.**

Cited On: 03/11/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1. Observed Vermin: Documented in the following areas:**

- One live cockroach noted on the pillar of the dining room.
  - Several cockroaches of all life stages on the floor near the dishwasher including an unhatched ootheca (egg sac).
  - Several cockroaches in gaps near the handwash sink near the cookline.
  - Several cockroaches in the gap between the doors and prep surface of the undercounter cooler in the cookline area.
  - Several cockroaches near the seams of the heat lamp counters.
  - Several dead cockroaches throughout the facility.
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Yes**
- 4. Notification: The person in charge during inspection, Thach has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

**Onsite for the 3rd follow up inspection where the facility was closed for an active cockroach infestation. Facility provided a completed and signed checklist for reopening.**

**Facility is to remain closed. Major violations are still present and not found within compliance:**

- **K23: No rodents, insects, birds, or animals.**

**Evidence of vermin still noted within the facility at the time of inspection. Noted within the following area:**

- One live cockroach noted on the pillar of the dining room.
- Several cockroaches of all life stages on the floor near the dishwasher including an unhatched ootheca (egg sac).

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- *Several cockroaches in gaps near the handwash sink near the cookline.*
- *Several cockroaches in the gap between the doors and prep surface of the undercounter cooler in the cookline area.*
- *Several cockroaches near the seams of the heat lamp counters.*
- *Several dead cockroaches throughout the facility.*

**Facility is to remain closed and not allowed to re-open until written authorization is given by this department.**

**- Facility shall:**

- \* **Eradicate all live and dead rodents and insects from the facility.**
- \* **Clean and sanitize the affected area(s) and equipment.**
- \* **Dispose of all food items that have been adulterated/contaminated.**
- \* **Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**

**- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability. Contact this department when you are ready for a follow up inspection.**

**- EH inspector to consult with Supervising REHS to discuss further enforcement actions.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/25/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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



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**Received By:** Thach  
Person in Charge  
**Signed On:** March 11, 2026