

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 FA0230717 - SHOW DE CARNES BRAZILIAN STEAKHOUSE		Site Address 1000 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 03/04/2026		Placard Color & Score YELLOW 62		
Program PR0330807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SHOW DE CARNES - SARATOGA		Inspection Time 15:30 - 16:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JULIANO				FSC Juliano Soaves Da Silog 5/24/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						N
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods			X				
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0330807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SHOW DE CARNES - SARATOGA LLC	Inspection Time 15:30 - 16:30
K48 Plan review		
K49 Permits available	X	X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Major Violation

Paper towels were not available at the only hand washing station at the bar.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[COS] Paper towels were placed at the hand washing station.

Minor Violation

Observed the basin of the handwashing sink at the warewashing area partially blocked with a plastic container.

[CA] A handwashing facility shall not be used for purposes other than handwashing.

[COS] The plastic container was removed at this time.

Follow-up By
03/06/2026

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

Inspector Observations:

1. Measured one container of cooked rice and one container of sushi rice at the preparation table at ambient temperature measured at 69F. The person in charge stated the food was cooked the previous day. No approved HACCP or Variance provided at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discussed Time As A Public Health Control (TPHC) with Person in Charge.

[COS] The rice was voluntarily discarded at this time. Refer to VC&D report.

2. Measured multiple potentially hazardous foods throughout the salad bar above 41F placed out approximately 3 hours prior. See measured observations for details

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discussed Time As A Public Health Control (TPHC) with Person in Charge.

[SA]: Foods were scheduled to be discarded 4 hours since removal from temperature control.

Note: food items that reached the 4 hour mark were voluntarily discarded at the end of lunch time as observed by Specialists.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed a food employee rinse their gloved hands with water at the hand washing sink and proceed to put away clean dishes.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The food employee was directed to remove their gloves and successfully washed their hands with soap and water prior to handling clean dishes.

Follow-up By
03/06/2026

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K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

A consumer advisory and disclosure statement was not posted on the menu or otherwise indicated for foods that are served raw or undercooked.

[CA] Provide consumer advisory and disclosure statement for the sale of raw or undercooked animal-derived foods.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

1. Observed opened bowls of croutons, cheeses, and other salad toppings at the self service salad bar without means of protection/covering.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

1. Raw chicken stored above raw beef in the two door upright cooler across from the meat oven

2. Pineapple stored below raw meats in the two door upright cooler across from the meat oven

3. Raw chicken stored above beef in the walk in cooler

4. Salmon above ready to eat food and produce in the walk in cooler

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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:

Observed a leak at the condenser at the produce walk in cooler.

[CA] Maintain equipment in good condition.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed one light in the walk in freezer to be out.

[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

A probe thermometer was not available at the time of inspection.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods. Provide a probe thermometer that is able to measure the internal temperature of Potentially Hazardous Food.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

1. Observed the waste water line for the coffee machine to be set inside of the adjacent floor sink.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

2. Observed a leak below the warewashing three compartment sink.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Personal unsecured beverage at the two door reach in cooler

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Missing ceiling tiles above ice machine and produce walk in cooler

[CA] Replace the missing ceiling tiles.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ \$1,148.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

[COS] The invoice via web was paid by the PIC at this time

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

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Measured Observations

Item	Location	Measurement	Comments
steak	hot holding skewer grill	137.00 Fahrenheit	
mozzarella cheese + cut tomatoes	salad bar	41.00 Fahrenheit	salsa: 38F garbanzo beans: 38F ceviche: 41F
high temp sanitizer/chlorine	dish machine	160.00 Fahrenheit	chlorine: 50 ppm
mashed potatoes	warmer	146.00 Fahrenheit	
water	restroom hand sinks	100.00 Fahrenheit	
half and half	2 door reach in 2	40.00 Fahrenheit	
sausage	hot holding skewer grill	137.00 Fahrenheit	
chlorine	dish machine bar	50.00 Fahrenheit	
salmon	walk in cooler 1	40.00 Fahrenheit	
dairy sauce	1 door under counter cooler	40.00 Fahrenheit	
Quat	3 comp sink	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
raw beef	2 door reach in 1	37.00 Fahrenheit	
water	3 comp sink prep sink	121.00 Fahrenheit	
squash	chaffing dish	139.00 Fahrenheit	
raw lamb	2 door reach in 1	38.00 Fahrenheit	
cut tomatoes	walk in cooler	39.00 Fahrenheit	
cut tomatoes	salad bar	51.00 Fahrenheit	cooked zucchini: 48F bell pepper: 45F salsa: 38F - 49F green beans: 45F cantaloupe: 57F potatoes: 41F - 52F cauliflower: 41F - 54F salami: 57F cheese: 57F mozzarella balls: 45F pasta salad: 41F - 54F shrimp: 39F - 48F
water	hand sink at cook line	100.00 Fahrenheit	
shrimp	walk in cooler 2	40.00 Fahrenheit	
ceviche	walk in cooler	40.00 Fahrenheit	
stroganoff	chaffing dish	156.00 Fahrenheit	
chicken	walk in cooler 1	41.00 Fahrenheit	
beef	hot holding skewer grill	154.00 Fahrenheit	
shrimp	walk in cooler 1	40.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with J. Lucas, REHS, and P. Lagana, REHS. This report was generated by J. Lucas

In conjunction with CO0159054.

A follow up inspection will be conducted by 03/06/2027 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour.

--- Final cooking temperatures were discussed at this time and the cooking temperature hand out was provided.

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 **3/18/2026**. 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.

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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: Juliano Soares Da Silva
Manager

Signed On: March 04, 2026