

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 FA0209568 - EMELINA'S #3		Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112		Inspection Date 04/09/2026	
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PISCO BAR		Inspection Time 11:20 - 13:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By CLEIVER	FSC Denedualdo Valadez Loy 03/07/2029	

Placard Color & Score
GREEN
76

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						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
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						
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		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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
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		
K39 Thermometers provided, accurate		
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	X	
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Inside the unused roll in oven numerous (30+) old rodent droppings were observed. The oven is enclosed completely. No gaps inside the oven were observed except for the gasket being in disrepair at the bottom. No evidence of vermin elsewhere in the facility.

[CA] Clean and sanitize area of old droppings. Provide pest control as needed.

[COS] PIC cleaned and sanitized the oven along with table and chairs stored in the oven. No live or dead rodents, nesting, rub marks, or other evidence of an active infestation observed before or after cleaning.

Minor Violations

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:

In the prep cooler across the cookline, raw eggs were found stored above cooked potatoes.

[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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Food was found stored on the floor of the walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Repeat Violation: Facility is offering for sale prepackaged cookies without a label.

[CA] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food,**
- 2) list of ingredients in descending order of predominance by weight,**
- 3) quantity of contents,**
- 4) name and place of business of the manufacturer, packer, or distributor.**

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:

1. The roll in oven gasket is in disrepair.

[CA] Replace the gasket. Ensure to maintain equipment clean and in good repair.

2. Two mesh strainers were observed to be in disrepair and fraying.

[CA] Ensure to maintain equipment in good repair. Strainers were discarded.

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:

The waste pipe for the prep sink lacked an air gap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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:

1. The screen door has a gap on the bottom.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

2. Personal items are scattered throughout the facility (sneakers, clothes, personal hygiene products).

[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:

The ceiling above the walk in cooler is in disrepair and has exposed insulation.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations:

1. Repeat Violation: In the back of house area, at the dry storage room where the walk in cooler is, there is a curtain separating living quarters and food storage area.

2. There is a makeshift sleeping quarter under the cashier counter.

[CA] No sleeping accommodations shall be maintained or kept in any room where food is prepared, stored, or sold.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Potato	Upright Cooler	40.00 Fahrenheit	
Sweet Potatoes	Prep Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Shrimp	Prep Cooler	39.00 Fahrenheit	
Beef	Upright Cooler	39.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Shrimp	Prep Cooler	38.00 Fahrenheit	
Beef	Walk in Cooler	38.00 Fahrenheit	
Passionfruit Juice	Merchandiser Cooler	40.00 Fahrenheit	
Potato	Prep Cooler - Bottom	39.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Beef	Upright Freezer	2.00 Fahrenheit	IR

Overall Comments:

Notes:

- A follow up inspection will be conducted to verify compliance with K23.

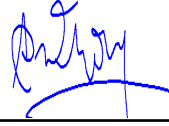
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **4/23/2026**. 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



Received By: Cleiver
Owner

Signed On: April 09, 2026