

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 FA0213215 - EMELINAS PLUS		Site Address 100 S MURPHY AV 104, SUNNYVALE, CA 94086	Inspection Date 07/21/2026
Program PR0306971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GONZALEZ, HUMBERTO VA	Inspection Time 10:40 - 11:40
Inspected By HAYLEY MENTZ	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/15/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/15/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

This violation found not in compliance on 07/21/2026. See details below.

Cited On: 07/21/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Operator does not keep a record of shellstock tags at facility.

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

[COS] Clams were VC&D.

****REPEAT VIOLATION****

Minor Violations

Cited On: 07/21/2026

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

Inspector Observations: No Food Safety Certificate or Food Handle Cards were available at time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Cited On: 07/21/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Cited On: 07/21/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Cited On: 07/21/2026

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

Measured Observations

N/A

Overall Comments:

Follow-up inspection

Handwashing facilities were re-stocked and unobstructed.

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Shellstock tags still not in compliance. Shell stock was VC&D

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 **8/4/2026**. 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: Maria
PIC
Signed On: July 21, 2026