

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 FA0203865 - CASA MIA RESTAURANT		Site Address 2483 OLD MIDDLEFIELD WY A, MOUNTAIN VIEW, C		Inspection Date 05/12/2025		Placard Color & Score GREEN 81		
Program PR0301485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAZA ENTERPRISE INC		Inspection Time 13:50 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By LUZ RUIZ				FSC Juan Jorge Vicente Hernandez Mei 7/14/2029

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						
K06	Adequate handwash facilities supplied, accessible		X		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	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						

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		
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		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
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: *The only hand wash sink within the kitchen lacked a cold water supply. Hand wash sink was unusable due to a drain blockage.*

[CA] *Handwashing facility shall be fully functional at all times. An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

[SA] *The one compartment food preparation sink was set up for hand washing with a supply of soap and paper towels.*

Minor:

Paper towels are stored on the back of toilets for both customer restroom hand wash sinks.

[CA] *Paper towels shall be stored inside the dispenser to prevent potential contamination.*

Follow-up By
05/14/2025

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured cooked whole beans at 100 F to 110 F within a deep pot cooling on the food preparation sink drain board. PIC stated that the beans began the cooling process 3 hours prior.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[COS] *Beans placed on the stove top to be reheated to 165 F and restart the cooling process.*

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

Inspector Observations: *The cook line hand wash sink cold water valve was turned off.*

[CA] *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

[COS] *Cold water valve turned on.*

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

Inspector Observations: *The floor sink below the hand wash sink drain at the cook line is clogged and non-flowing.*

[CA] *Clear drain so that it is free flowing.*

Follow-up By
05/14/2025

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Employee hand wash signs are not posted at the restroom hand wash sinks.[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cooked beans	steam insert	149.00 Fahrenheit	
sliced ham	prep fridge	38.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
water temperature	hand wash sink	130.00 Fahrenheit	
cheese	prep fridge	40.00 Fahrenheit	
milk	reach in fridge	37.00 Fahrenheit	
diced tomatoes	prep fridge	37.00 Fahrenheit	
beef	steam insert	153.00 Fahrenheit	
cooked beans	prep sink drain board	110.00 Fahrenheit	
raw beef	3 door upright fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	

Overall Comments:

Facility received plan approval for the front coffee area and mop sink installation on 10/29/25. (SR0878608).

Plans expire 180 days after submittal.

Contact Plan Check at dehplanchek@deh.sccgov.org or (408) 918-3400 to schedule a final inspection within 30 days by 6/12/2025. Plan reactivation may be required.

A follow up inspection will be conducted on 5/14/25. 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 and \$645/hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **5/26/2025**. 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: luz ruiz
pic
Signed On: May 12, 2025