

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 FA0209256 - PETISCOS		Site Address 399 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 12/12/2025		Placard Color & Score GREEN 86		
Program PR0307454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PETISCOS, LLC		Inspection Time 17:00 - 18:35			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By CARLOS CARREIRA				FSC Carlos Carreira 1/25/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
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	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		X
K46	No unapproved private home/living/sleeping quarters		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in the bar was missing soap inside of dispenser at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

[COS] PIC added soap into dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHFs within steam table were measured between 128-129°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC re-heated all PHFs within the steam table and raised the temperature within steam table.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is performing ROP at the time of inspection and does not have a HACCP Plan in place. Facility has been using Cryovac 10k bags which was allowed by the department before; however, new regulations from FDA require a HACCP plan.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[SA] All product was opened at the time of inspection.

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

Inspector Observations: Dead cockroaches noted in sticky trap behind second cook line. No live activity noted at the time of inspection.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations: 1. FRP and caulking around the second cook line is starting to come apart from the wall.

[CA] Adhere the FRP back on to the wall. Remove old caulking and add fresh silicon to any cracks and crevice.

2. Window on the left side of the cook line seems to have a crack that air is flowing into the facility.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk in	38.00 Fahrenheit	
Bacon	Prep table	39.00 Fahrenheit	
Raw steak	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (bar)	50.00 PPM	
Scallops	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Sausage	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Potato soup	Hot holding (steam table)	129.00 Fahrenheit	Adjust to 135°F and above. SA
Raw steak	Walk in	38.00 Fahrenheit	
Cooked steak	Cook line	189.00 Fahrenheit	Final cook temperature.
Fish	Reach in freezer	5.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cooked eggs	Under counter refrigeration	53.00 Fahrenheit	Cooling for about 1-hour.
Soup (tomato base)	Hot holding (steam table)	128.00 Fahrenheit	Adjust to 135°F and above. SA
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ambient	Walk in freezer	5.00 Fahrenheit	

Overall Comments:

NOTE

- An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified on site.

- Notify this department if facility will obtain a HACCP Plan from the state or if it will try falling under the exemption for ROP.

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 **12/26/2025**. 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:	Carlos C. PIC
Signed On:	December 13, 2025
Comment:	Report e-mailed - No signature obtained