

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 FA0211778 - EMELINA'S PERUVIAN RESTAURANT	Site Address 2325 EL CAMINO REAL 101, SANTA CLARA, CA 950	Inspection Date 12/12/2025
Program PR0305018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PISCO BAR	Inspection Time 12:55 - 14:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By FERNANDO

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Rice in a bowl left on the prep table measured between 46-52F. Per cook they took it out for an order and left it out for about 10 minutes.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Rice was returned to the bottom section of the prep cooler.

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

Inspector Observations:

A live nymph was observed under the wire rack holding potatoes. A sticky trap holding dead cockroaches was also observed. No other evidence of vermin was observed.

Notes: PIC provided latest pest control service report dated for 11/07/2025. Report did not comment on activity levels. Per PIC, their next scheduled pest service is 12/15/2025.

1. Observed Vermin: Documented in the following areas:

- A live nymph was observed under the wire rack holding potatoes.
- A sticky trap holding live and dead cockroaches was also observed.
- A dead cockroach on the electrical outlet near the prep cooler
- A dead cockroach on the wall in the back of house area near the water heater.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Fernando, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

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:

Raw chicken was found stored above raw fish.

[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.

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

Inspector Observations:

Facility was found storing pans on top of trashcans in the kitchen.

[CA] Food utensil (i.e. cutting board, pans, etc) shall not be used on top of a trash can to prevent cross contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Facility was using a bowl as a serving utensil for rice.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet cloths were on the prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	rice cooker	150.00 Fahrenheit	
Water	handwash sink	100.00 Fahrenheit	
Water	three compartment sink	118.00 Fahrenheit	
Yellow Sauce	prep cooler - bottom	40.00 Fahrenheit	
Ranch	prep cooler - bottom	40.00 Fahrenheit	
Raw Chicken	prep cooler - bottom	40.00 Fahrenheit	
Cooked Potatoes	Bottom shelf od prep table	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	three compartment sink	200.00 PPM	
Chicken	Final Cook	180.00 Fahrenheit	Aji de Gallina
Rice	bowl on prep table	52.00 Fahrenheit	

Overall Comments:

- Facility is hereby closed due to evidence of a vermin infestation.
- Facility shall:
 - Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
 - Eradicate all live and dead rodents and insects from the facility.
 - Clean and sanitize the affected area(s) and equipment.
 - Dispose of all food items that have been adulterated/contaminated.
 - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
 - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
 - Eliminate food and water sources inside and outside the facility.
 - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
 - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

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- **Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**

- **Please contact district specialist Alexander Alfaro at alexander.alfaro@deh.sccgov.org, district specialist David Lee at david.lee@deh.sccgov.org, or the EH main line at (408) 918-3400 to schedule a follow up inspection.**

CLOSURE / PERMIT SUSPENSION NOTICE

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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Fernando
PIC
Signed On: December 12, 2025