

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 FA0255767 - OVEJA NEGRA RESTAURANT AND VBAR AT HO		Site Address 355 SANTANA ROW, SAN JOSE, CA 95128		Inspection Date 10/28/2025		Placard Color & Score GREEN 83		
Program PR0373529 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SANTANA ROW HOTEL PART		Inspection Time 10:20 - 11:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By PEDRO CALVO				FSC PEDRO JOSE CALVO 05/03/2028

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						
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				N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X					N
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						S
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Breakfast eggs, mixed dough, etc. on ice was measured 52F.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

NOTE: Per Chef, it will be discard in 4 hours 7am - 11am.

Minor Violations

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

Inspector Observations: Lack hand washing sink for the bar.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as

[SA] Sliding shall remain open to access hand washing sink while facility can restore the hand washing sink

NOTE: Facility took out hand washing sink to be in compliance with ADA. Facility can't do any changes without DEH approval. Plan shall be submitted by Monday 11/03/2025 to restore hand washing sink.

Hand washing sink near bar behind the sliding door lack soap and paper towel.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Hand washing sink the food prep area was blocked with shelve on wheels with cooling trays.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Chef rearrange the shelve.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: QA sanitizer with wiping cloth in a bucket was measured 400 ppm.

[CA] Quaternary ammonia sanitizer shall measure 200ppm.

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: Mop in bucket was left near bar area behind the sliding door and janitorial room has a mop left in a bucket.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility took out hand washing sink to be in compliance with ADA. Facility can't do any changes without DEH approval.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

PLANS SHALL BE SUBMITTED BY MONDAY 11/03/2025 TO RESTORE HAND WASHING SINK FOR THE BAR.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	BAR SINK	120.00 Fahrenheit	
QA SANITIZER	BUCKET	400.00 PPM	
HOT WATER	HAND WASHING SINK KITCHEN	100.00 Fahrenheit	
CLAMS	DRAWER REFRIGERATION	38.00 Fahrenheit	
SHRIMPS	DRAWER REFRIGERATION	40.00 Fahrenheit	
OCTUPUS	WALK IN COOLER	40.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	15.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	40.00 Fahrenheit	
EGGS	ICE BATH	52.00 Fahrenheit	WILL BE DISCARDED IN 4 HOURS
BLUE CHEESE	PREP COOLER	40.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	3-COMP SNINK	120.00 Fahrenheit	

Overall Comments:

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 **11/11/2025**. 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: PEDRO
CHEF
Signed On: October 28, 2025