

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 02/26/2026		Placard Color & Score YELLOW 74		
Program PR0301485 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAZA ENTERPRISE INC		Inspection Time 13:15 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JUAN HERNANDEZ				FSC Juan Jorge Vicente Hernandez Mei 07/14/2029

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						
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				
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		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

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

Inspector Observations: Measured soup broth at 75 F stored at room temperature within a container at the preparation line.

Follow-up By
03/03/2026

Measured whipped butter/ fruit mixture at 64 F stored within a container at the prep line.

PIC stated the broth and butter were removed from temperature control at 11am or later.

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

[COS] Soup broth and whipped butter discarded following the lunch service (less than 4 hours).

If facility intends to utilize TPHC moving forward, submit procedures for review and approval.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cut/ cooked potatoes at 49 F to 60 F in deep covered, stacked containers within the 3 door upright refrigerator. Cook stated the potatoes were removed from cooking the night before.

Follow-up By
03/03/2026

[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] Potatoes voluntarily condemned and discarded.

Minor Violations

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

Inspector Observations: Paper towels stored outside of a dispenser at the restroom hand wash sinks.

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

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

Inspector Observations: The floor drain for use by the cook line hand wash sink is slow draining.

[CA] Clear drain so that it flows sufficiently.

Follow-up By
03/03/2026

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: Employee jackets stored on the food storage shelf within the rear area.

[CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility received plan approval for the front coffee area, mop sink and hand wash sink installation on 10/29/24. (SR0878608).

Plans expire 180 days after submittal.

Contact Plan Check at dehplancheck@deh.sccgov.org or (408) 918-3400 to schedule a final inspection. Plan reactivation may be required.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
cooked beans	2 door upright fridge	38.00 Fahrenheit	
beans	steam table	149.00 Fahrenheit	
raw eggs	upright fridge	37.00 Fahrenheit	
cheese	prep fridge 2	39.00 Fahrenheit	
chlorine	warewashing machine	100.00 PPM	
hot water	prep, 3 comp sinks	120.00 Fahrenheit	
whipped butter	prep line	64.00 Fahrenheit	
cooked potatoes	3 door upright fridge	60.00 Fahrenheit	
soup broth	cook line	75.00 Fahrenheit	
milk	coffee area reach in fridge	37.00 Fahrenheit	
sliced tomatoes	prep fridge	39.00 Fahrenheit	
cream	reach in fridge	39.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on 3/3/2026 to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability.

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 **3/12/2026**. 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: juan hernandez
pic
Signed On: February 26, 2026