

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 FA0269332 - NEXUS BAR AND GRILL LLC	Site Address 32 S 3RD ST, SAN JOSE, CA 95113	Inspection Date 08/25/2026
Program PR0400565 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUGO VALDIVIA	Inspection Time 11:45 - 12:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By GERMAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/25/2026

Cited On: 08/18/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 08/25/2026. See details below.

Cited On: 08/25/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

An alcohol bottle was found adulterated with an insect.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Liquid was disposed of. See VC&D report.

Cited On: 08/18/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 08/25/2026

Minor Violations

Cited On: 08/25/2026

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

A child was found in the dry storage room. Per kitchen staff, the child was not admitted to daycare due to a fever.

[CA] The Person in Charge shall be on onsite and performing their duties. Person in Charge is responsible for granting access and consent to premises. Ill employees and other members of the public entering the food preparation and storage areas shall be screened to not be ill.

[SA] EH inspector instructed staff to relocate the child to the dining area and sanitize the area they were previously occupying. Per staff, the fever has since passed. After consultation with Food Senior EHS, G. David, PIC was instructed to have the child leave the premises.

Measured Observations

Item	Location	Measurement	Comments
Pork	Upright Cooler	40.00 Fahrenheit	
Rice	Stove	190.00 Fahrenheit	
Chicken	Upright Cooler	40.00 Fahrenheit	
Rice	Upright Cooler	40.00 Fahrenheit	

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Overall Comments:

This is the first follow up inspection.

Observations:

K07: All PHFs were in appropriate time and temperature relationships.

K13: One bottle of alcohol was found adulterated with an insect.

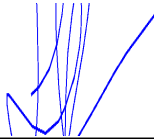
K14: Chlorine solution was measured at 100 ppm.

K24: A child was found in the dry storage room. Per kitchen staff, the child was not admitted to daycare due to a fever. EH inspector instructed staff to relocate the child to the dining area and sanitize the area they were previously occupying.

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 **9/8/2026**. 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: Liliana
Manager

Signed On: August 25, 2026