

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 FA0285205 - ELMA'S CATERING & EVENTS - FRESCO WORL		Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122		Inspection Date 12/03/2025	
Program PR0427603 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ELMA CATERING + EVENTS,		Inspection Time 11:00 - 12:20
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By JOSE	
FSC Elizabeth Medina 01/29/2029					

Placard Color & Score
GREEN
79

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		S
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				N
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0285205 - ELMA'S CATERING & EVENTS - FRESCO WORL	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/03/2025
Program PR0427603 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ELMA CATERING + EVENTS, INC.	Inspection Time 11:00 - 12:20
K48	Plan review	
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: Observed one container of sliced potatoes measuring at 87F and one container of mashed potatoes measured between 104F to 110F. Manager stated that the potatoes were prepared about an hour prior and is maintained out in ambient temperature. Potatoes are fried upon orders.

Observed chile relleno and container of carnitas maintained inside the hot holding unit measuring between 130F to 134F. Observed the top heating element to be turned off.

Observed numerous containers of different types of bean with meats and/or cheese fillings for pupusas maintained out in ambient temperature at the food preparation refrigerator. Employee stated that the containers have been out for approximately one hour to prepare pupusas.

Observed four containers of cooked meats maintained in inadequate ice baths next to the steam table:

- Carne asada measuring at 68F.
- Shredded chicken measuring at 56F.
- Cooked pork measuring at 49F.
- Cooked pork stomach measuring at 50F.

Employees utilize the empty steam table basins to prepare ice baths to maintain cold temperatures, however the residual heat from the adjacent active steam table basins melt ice and warm food.

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

[COS] Potatoes were returned to the walk-in refrigerator to immediately cool. Temperature on the hot holding display was turned on and increased. Ice bath was prepared for the containers for pupusas. A separate ice bath, outside of the steam table basin, was prepared for the cooked PHF at the cook line.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Only one employee food handler card was available for review. Manager stated that facility is working towards having all employees obtain food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 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, 14125(b), 114141

Inspector Observations: Sanitizer concentration at the three-compartment sink measured at 25 PPM. No active ware washing was being conducted at the time.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Manager increased sanitizer concentration.

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

OFFICIAL INSPECTION REPORT

Facility FA0285205 - ELMA'S CATERING & EVENTS - FRESCO WORL	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/03/2025
Program PR0427603 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ELMA CATERING + EVENTS, INC.	Inspection Time 11:00 - 12:20

Inspector Observations: *Observed floor trough drain in front of the three-compartment sink clogged and unable to drain. Observed floor sink on the left side of the storage room clogged and unable to drain. No sewage back-up was observed.*

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. Investigate cause and repair in an approved manner.

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: *Observed to-go containers used as scoops for cooked proteins at the cook line.*

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

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

Inspector Observations: *Observed heavy accumulation of food debris and food residues on floors and walls in the ware wash/storage area. Observed floor drain troughs with heavy accumulation of food debris.*

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks	100.00 Fahrenheit	
Beans	Walk-in refrigerator	38.00 Fahrenheit	
Caldo de pollo	Steam table	186.00 Fahrenheit	
Pozole	Walk-in refrigerator	38.00 Fahrenheit	
Pico de gallo	Ice bath - cook line	40.00 Fahrenheit	
Barbacoa	Steam table	179.00 Fahrenheit	
Caldo res	Steam table	175.00 Fahrenheit	
Breaded raw fish	One-door merchandiser refrigerator	41.00 Fahrenheit	
Chile verde	Walk-in refrigerator	38.00 Fahrenheit	
Shredded chicken	Walk-in refrigerator	37.00 Fahrenheit	
Chile relleno in sauce	Steam table	138.00 Fahrenheit	
Beans	Hot holding display unit	156.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Fish ceviche	Displayed on ice	41.00 Fahrenheit	
Biskek ranchero	Walk-in refrigerator	39.00 Fahrenheit	
Bistek steak	Food preparation refrigerator	40.00 Fahrenheit	
Beans	Steam table - cook line	165.00 Fahrenheit	
Chile verde	Steam table	181.00 Fahrenheit	
Rice	Steam table - cook line	162.00 Fahrenheit	
Cooked chicken	Food preparaiton refrigerator	39.00 Fahrenheit	
Tamales	Walk-in refrigerator	37.00 Fahrenheit	
Breaded raw steak	One-door merchandiser refrigerator	41.00 Fahrenheit	
Rice	Hot holding display unit	155.00 Fahrenheit	
Guacamole with diced tomatoes	Displayed on ice	41.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	39.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0285205 - ELMA'S CATERING & EVENTS - FRESCO WORL	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/03/2025
Program PR0427603 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ELMA CATERING + EVENTS, INC.	Inspection Time 11:00 - 12:20

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 **12/17/2025**. 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: Analy R.
Employee

Signed On: December 03, 2025