

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 FA0211206 - LA HACIENDA BAR & LOUNGE	Site Address 95 S MARKET ST 170, SAN JOSE, CA 95113	Inspection Date 05/28/2026
Program PR0302125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LA HACIENDA BAR & LOUNG	Inspection Time 10:45 - 11:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By ILIANA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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:

Facility lacks testing materials for their choice of sanitizer at the undercounter dishwasher, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. The undercounter dishwasher is not working.

2. The two door upright cooler in the kitchen is in disrepair.

3. The walk in cooler is in disrepair (The second walk in refrigeration unit accessible from inside the cooler is functioning normally).

[CA] Ensure to maintain equipment clean and in good repair. Repair, service, or replace the affected units.

4. The handwash station for the bar is not sealed to the wall.

[CA] Ensure to have the handwash station installed correctly. Seal it to the wall.

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:

There are two flat grills and a deep fryer in the back hallway.

[CA] Remove unneeded equipment from the premises.

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

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Inspector Observations:

1. There are several ceiling tiles missing in the kitchen.
2. There are several brokedn floor tiles in the kitchen.
3. There are several hole sin the walls in the kitchen and bar area.
4. There are gaps under the counter top of the bar area.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility in good repair. Seal and repair damaged finishes with approved materials.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility shall submit plans for the addition of the dishwasher.

Follow-up By
06/28/2026

[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.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler	60.00 Fahrenheit	IR
Ambient Air	Walk in Refrigeration	40.00 Fahrenheit	IR
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	300.00 PPM	
Ambient Air	Undercounter Cooler - Bar	40.00 Fahrenheit	
Ambient Air	Prep Cooler - Kitchen	38.00 Fahrenheit	

Overall Comments:**OWNERSHIP CHANGE INFORMATION**

NEW FACILITY NAME: RYO Social Bar

NEW OWNER: RYO Social Inc

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/26 - 05/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 05/28/26**

***Permit condition:**

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1) THE EXISTING OVEN IS CONDITIONALLY APPROVED UNDER THE TYPE II EXHAUST HOOD WITH A MENU APPROVED BY THIS DEPARTMENT. COOKING OUTSIDE OF THE OVEN IS NOT PERMITTED. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE COOKING SYSTEM USE CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS.

2) THE BACK HALLWAY AREA MAY ONLY STORE NON POTENTIALLY HAZARDOUS FOODS IN THEIR ORIGINAL UNOPENED PACKAGING

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

*** Bacon wrapped hot dogs are restricted from the menu.**

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 **6/11/2026**. 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: Iliana
Owner
Signed On: May 28, 2026