

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

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- No Signature
- No Consent By
- No Placard Color



**OFFICIAL INSPECTION REPORT**

Facility FA0211778 - EMELINA'S PERUVIAN RESTAURANT		Site Address 2325 EL CAMINO REAL 101, SANTA CLARA, CA 950		Inspection Date 12/12/2025		<b>Placard Color &amp; Score</b>  <span style="font-size: 2em;">N/A</span>  <span style="font-size: 2em;">76</span>
Program PR0305018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PISCO BAR		Inspection Time 12:55 - 13:55	
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By	FSC		

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				

GOOD RETAIL PRACTICES							OUT	COS
K27	Food separated and protected						X	
K30	Food storage: food storage containers identified						X	
K36	Equipment, utensils, linens: Proper storage and use						X	
K40	Wiping cloths: properly used, stored						X	

**Comments and Observations**

**Major Violations**

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

**Inspector Observations:**

*Rice in a bowl left on the prep table measured between 46-52F. Per cook they took it out for an order and left it out for about 10 minutes.*

*[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.*

*[COS] Rice was returned to the bottom section of the prep cooler.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

*A live nymph was observed under the wire rack holding potatoes. A sticky trap holding dead cockroaches was also observed. No other evidence of vermin was observed.*

*Notes: PIC provided latest pest control service report dated for 11/07/2025. Report did not comment on activity levels. Per PIC, their next scheduled pest service is 12/15/2025.*

**1. Observed Vermin: Documented in the following areas:**

- A live nymph was observed under the wire rack holding potatoes.
- A sticky trap holding live and dead cockroaches was also observed.
- A dead cockroach on the electrical outlet near the prep cooler
- A dead cockroach on the wall in the back of house area near the water heater.

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Yes**

**4. Notification: The person in charge during inspection, Fernando, has been informed that the facility must close immediately.**

*[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

**Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

**Minor Violations**

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:**

**Raw chicken was found stored above raw fish.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Facility was found storing pans on top of trashcans in the kitchen.**

**[CA] Food utensil (i.e. cutting board, pans, etc) shall not be used on top of a trash can to prevent cross contamination.**

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:**

**Facility was using a bowl as a serving utensil for rice.**

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Wet cloths were on the prep surfaces.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

## 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 **12/26/2025**. 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.

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**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