

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 FA0201466 - CASA DE RESTAURANT		Site Address 9820 PACHECO PASS HY, HOLLISTER, CA 95023		Inspection Date 05/20/2026		Placard Color & Score GREEN 90		
Program PR0300907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CASA DE FRUTA LP		Inspection Time 12:15 - 13:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDER PASCO				FSC Alexander Pasco 2/23/27

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		
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		X
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		
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 FA0201466 - CASA DE RESTAURANT	Site Address 9820 PACHECO PASS HY, HOLLISTER, CA 95023	Inspection Date 05/20/2026
Program PR0300907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CASA DE FRUTA LP	Inspection Time 12:15 - 13:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Two of the three hand wash stations within the kitchen area have issues at the time of inspection:

1. One had a paper towel dispenser not working properly.

2. Second hand wash has hot water turned off.

[CA] Hand wash stations must be fully operational at all times.

[SA] PIC fixed paper towel dispenser and work is being done with the hand wash that has no hot water.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHFs within the cook line were measured at 126°F at the time of inspection.

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

[SA]

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: Gaskets for reach in freezer are damaged at the time of inspection.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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

Inspector Observations: Damaged floor tiles noted under the 3-compartment sink at the time of inspection.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0201466 - CASA DE RESTAURANT	Site Address 9820 PACHECO PASS HY, HOLLISTER, CA 95023	Inspection Date 05/20/2026
Program PR0300907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CASA DE FRUTA LP	Inspection Time 12:15 - 13:45

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ham	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Marinara sauce	Hot holding (steam table)	159.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Soups	Hot holding (steam table)	166.00 Fahrenheit	
Cake	Display refrigeration	39.00 Fahrenheit	
Cooked eggs	Cook line	198.00 Fahrenheit	Final cook temperature.
Raw chicken	Walk in #2	39.00 Fahrenheit	
Shelled eggs	Walk in	40.00 Fahrenheit	
Cooked steak	Hot holding (warmer)	143.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Raw steak	Walk in #2	39.00 Fahrenheit	
Sausage	Cook line	126.00 Fahrenheit	Adjust to 135°F above at all times. SA
Mac and cheese	Reach in	40.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment/sanitizer buckets	200.00 PPM	
Cheese	Reach in	40.00 Fahrenheit	
Cooked potatoes	Walk in	40.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Mashed potatoes	Hot holding (steam table)	163.00 Fahrenheit	

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 **6/3/2026**. 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: Alexander Pasco
Manager
Signed On: May 20, 2026