

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 FA0211777 - CALIX-MEX CAFE BAR & GRILL		Site Address 2323 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 02/07/2025	
Program PR0307377 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CALIX-MEX CAFE BAR & GRI		Inspection Time 13:30 - 14:30
Inspected By MAMAYE KEBEDE	Inspection Type RISK FACTOR INSPECTION	Consent By LADY LIZCANO	FSC		

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

GOOD RETAIL PRACTICES								OUT	COS
K49	Permits available							X	

Placard Color & Score

GREEN
N/A

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: The handwash sink that was located in the bar area as well as the other one which was located by the stairs were both removed. The maintenance crew were working to replace the handwash station in the bar and install soap and paper towel dispenser. The handwash sink in the kitchen and restrooms are working. [CA] If there is no handwash sink with soap and paper towel dispenser, the bar shall be restricted from serving any drink. Please stop using the bar to serve any drinks until a district inspector allows to do so upon an inspection.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: The operational permit of the facility has expired and a new owner has taken over the business more than two weeks ago. He has not applied for a change of ownership yet. [CA] The owner is told to submit a change of ownership application to our office within 48 working hours. A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Kitchen handwash sink	110.00 Fahrenheit	

Overall Comments:

While driving by, I saw remodeling and ladders inside the facility and stopped by to observe what was going on. Maintenance crew working for the new owner, who took over the facility couple of weeks ago, were observed moving the ice machine into the front bar area. The two handwash stations that were located inside the bar and on the outside of the janitorial sink area were both removed.

The owner is told to stop using the bar area and submit a Change of Ownership application to our office within 48 hours. A district inspector shall evaluate the structural changes and will decide if the owner needs a plan check application to change the location of the ice machine. The owner is also informed that a 25 % penalty shall be added to the annual Environmental Health permit fee for operating without permit.

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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 2/21/2025. 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: Lady Lizcano
Owner
Signed On: February 07, 2025