

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 FA0210864 - ORALE RESTAURANT AND BAR LLC		Site Address 792 E JULIAN ST, SAN JOSE, CA 95112	Inspection Date 10/14/2025
Program PR0304272 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ORALE RESTAURANT AND B	Inspection Time 11:00 - 12:45
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By FIDEL AND EMMANUEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed opened food containers (bulk flour/spices) stored inside the remote dry storage room. Flooring in the dry storage room was unapproved.

[CA] Only unopened prepackaged foods are permitted to be stored in areas with unapproved flooring. After opening food containers, relocate them inside the main building.

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

Inspector Observations: Observed the flooring in the main kitchen was damaged. Flooring in the main kitchen and front restroom lacked approved cove base.

[CA] Maintain flooring in good condition for ease of cleaning. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches.

Highly recommend consulting Plan Check and bringing in a sample of flooring material before installation.

*****Comply by 4/14/26.*****

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed unapproved countertop wafflemaker in kitchen.

[CA] All new equipment must have written Plan Check approval before installation and use. See notes at the bottom of this report for Plan Check contact information.

*****Plans for waffle makers may be submitted alongside all other plan check equipment items. See notes in comments section below.*****

Note: observed large ice machine and new upright dishwasher in the main kitchen; new owners are not sure if/when the previous owners installed these items. New owner stated they plan to replace the dishwasher; plans must be submitted to plan check before installation. Inspector may follow up on the ice machine, which may have been installed without approval.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CREAM, CHEESE	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
AMBIENT TEMPERATURES OF REFRIGERATORS	WALK-IN REFRIGERATORS, PREP UNITS, UPRIGHT REFRIGERATORS	40.00 Fahrenheit	

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Overall Comments:

*****NOTE: This report was amended in-office to reflect updated Plan Check requirements and deadlines, and emailed to the applicant on 10/16/25.*****

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: REYES CAFE & GRILL

NEW OWNER: REYES CAFE & GRILL LLC

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

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00 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: 11/01/2025 - 10/31/2026.

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 10/14/25*

UPDATED EQUIPMENT/PLAN CHECK REQUIREMENTS:

- 1. The kitchen handsink drains into the mop sink directly below, and is not approved due to sanitary reasons. Plans will have to be submitted to move the handsink elsewhere in the kitchen. Submit plans by 4/14/25 (6 months).*
- 2. The upright dishwashing machine needs to either be a ventless type or have a type-II hood over it. PIC stated they plan to replace it with a new dishwasher. Submit plans by 4/14/25 (6 months).*
- 3. For the tortilla-making area in the dining room: Any new cooking equipment will require plan check submittal and approval.*
- 4. For the large ice machine in the kitchen, no plan submittal is needed.*
- 5. Plans for the waffle maker(s) may be submitted along with the other items above in the same project.*

**All other food employees must have valid food handler cards within 30 days from hire date.*

Important notes:

- Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

- If a menu offers undercooked animal product (e.g. undercooked eggs, smoked salmon that is translucent), a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:

*1) "Disclosure": Clearly indicate WHICH menu items contain undercooked animal products (e.g. via * or having the word "raw," "undercooked," etc.) AND*

2) "Reminder": The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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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 **10/28/2025**. 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: Fidel Reyes
Owner
Signed On: October 14, 2025