

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 FA0211778 - EMELINA'S PERUVIAN RESTAURANT		Site Address 2325 EL CAMINO REAL 101, SANTA CLARA, CA 950		Inspection Date 12/03/2024	
Program PR0305018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PISCO BAR		Inspection Time 10:45 - 12:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By FERNANDA VALDEZ	FSC DENDUALDO VALADEZ LOY 03/07/2029	

Placard Color & Score
GREEN
85

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						S
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						N
K06 Adequate handwash facilities supplied, accessible	X						S
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		X			N

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		
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		X
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *In the back prep area, observed a dead rat between the back of the sliding 2 door reach in refrigerator and the undercounter refrigerator. In the same area, behind the grease trap, observed rodent droppings. Observed a large hole behind the grease trap, an open air vent in the ceiling, and an unfinished and partially open wall above the sliding 2 door reach in refrigerator. [CA] Ensure facility is kept free of vermin to prevent possible contamination of food and food contact surfaces. Seal all holes and entrance points to prevent possible harborage of vermin. Contact pest control to provide service to the facility. Clean and sanitize all areas with activity. [SA] Operator discarded dead rat into a garbage bin outside of the facility. No contamination of food or food contact surfaces noted. Operator to seal all open holes and possible entrance points in the facility. Follow-up inspection to occur on Thursday, 12/05/2024 to evaluate corrective action and rodent activity. Any evidence of live activity may result in closure of the facility.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *At the dining area, in the sliding 2 door reach in refrigerator, observed accumulation underneath caps for water pitchers. [CA] Ensure all food contact surfaces are properly cleaned and sanitized to prevent possible contamination. [COS] Operator moved water pitchers to the 3 compartment sink for cleaning and sanitizing.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *In the kitchen area, at the prep sink, observed wastewater line extends into the floor sink. [CA] Ensure drain pipe from the prep sink is installed with a 1" air gap between the top of the floor sink and the bottom of the drain pipe.*

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

Inspector Observations: *In the kitchen area, observed cracks and crevices between and underneath installed shelving. At the same area, by the 2 door prep unit, observed a electrical outlet box protruding from the wall and creating crevices around the outlet panel. In the back prep area, observed a large hole behind the grease trap, an open air vent in the ceiling, and an unfinished and partially open wall above the sliding 2 door reach in refrigerator. [CA] Ensure all cracks, crevices, gaps, and openings are sealed to prevent an entrance for and harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Peruvian purple corn drink	sliding 2 door reach in refrigerator (dining area)	41.00 Fahrenheit	
raw calamari	3 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw shrimp	sliding 2 door reach in refrigerator	39.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
cooked octopus	3 door prep unit	41.00 Fahrenheit	
green salsa	sliding 2 door reach in refrigerator (dining area)	41.00 Fahrenheit	
cut tomatoes	3 door prep unit	40.00 Fahrenheit	
cooked shrimp	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw fish	2 door prep unit	41.00 Fahrenheit	
raw chicken	3 door prep unit	41.00 Fahrenheit	
diced tomatoes	sliding 2 door reach in refrigerator	38.00 Fahrenheit	
cooked Peruvian corn	2 door prep unit	41.00 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 **12/17/2024**. 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: FERNANDA VALDEZ
PIC
Signed On: December 03, 2024