

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 FA0286494 - MELISA'S CATERING @ ESCUELA POPULAR	Site Address 149 N WHITE RD, SAN JOSE, CA 95127	Inspection Date 10/15/2024
Program PR0414649 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GOMEZ, MANUEL	Inspection Time 11:35 - 11:50
Inspected By YUEN IP	Inspection Type FOLLOW-UP INSPECTION	Consent By MANUEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/09/2024

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

Compliance of this violation has been verified on: 10/15/2024

Cited On: 10/09/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 10/15/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	Walk-in fridge	41.00 Fahrenheit	

Overall Comments:

Reinspection for inspection conducted on 10/09/2024.

Fridge temperature measured at 41F at the time of inspection.

PIC contacted Junta Empanada several times to request health department permit. Junta Empanada did not reply PIC.

PIC agreed to VC&D.

Impound released and items VC&D.

Major violations were corrected.

Status: PASS

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 **10/29/2024**. 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: Manuel
PIC
Signed On: October 15, 2024