

# 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 12/16/2025
Program PR0305018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PISCO BAR	Inspection Time 09:45 - 10:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALBERTO TORRES

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*On-site to conduct a follow-up inspection to the previous routine inspection and facility closure (dated 12/12/2025).*

*The following major violation has been corrected:*

*- K23: No evidence of vermin activity observed during inspection.*

*1. Checklist for re-opening has been received from Alberto Torres.*

*2. Reports from a licensed pest control company, EcoGuard, have been received. Facility received treatment for cockroaches on 12/13/2025, and received another sanitation inspection on 12/16/2025. Pest control report states that no live activity was observed during inspection. Confirmed insect monitoring traps are placed throughout the facility.*

*3. All sanitation and food safety items on worksheet have been verified as completed. Facility has conducted a thorough cleaning of the kitchen area.*

*4. All prevention measures on worksheet have been verified as completed. Confirmed this facility will continue to receive biweekly pest control services from EcoGuard.*

*The facility is hereby authorized to operate by this department. Continue to address remaining violations as cited on the routine inspection report.*

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 **12/30/2025**. 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: Fernando Vasquez  
Manager

Signed On: December 16, 2025