

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 FA0201466 - CASA DE RESTAURANT		Site Address 9820 PACHECO PASS HY, HOLLISTER, CA 95023		Inspection Date 12/20/2024		Placard Color & Score GREEN 95		
Program PR0300907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CASA DE FRUTA LP		Inspection Time 10:30 - 12:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By HABIB AHMED				FSC Habib Ahmed 9/9/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
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						S
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						

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	X	X
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooked food within warmer was measured at 128°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Bulk containers in the back of the facility are not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

[COS] PIC added names to containers.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Burger patty	Under counter refrigeration (Cook line)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cheese	Under counter refrigeration (Cook line) #2	40.00 Fahrenheit	
Cut melon	Walk in #2	38.00 Fahrenheit	
Chicken soup	Hot holding (Warmer)	163.00 Fahrenheit	
Cheese	Prep table #2	39.00 Fahrenheit	
Chilly beans	Hot holding (Steam table)	166.00 Fahrenheit	
Raw steak	Under counter refrigeration (Cook line)	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Shelled eggs	Walk in	39.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cooked potato	Metal trays	87.00 Fahrenheit	Cooling for about 30-mins.
Cooked chicken	Hot holding (warmer)	128.00 Fahrenheit	Adjust to 135°F.
Sanitizer (Chlorine)	Dish washer	100.00 PPM	
Cooked omelet	Cook line	188.00 Fahrenheit	Final cook temperature.
Cheese	Prep table (within cook line)	46.00 Fahrenheit	Adjust to 41°F below.
Cut tomato	Walk in #2	38.00 Fahrenheit	
Cut melon	Prep table	39.00 Fahrenheit	
Mashed potato	Hot holding (Steam table)	164.00 Fahrenheit	

Overall Comments:

NOTE

- Food manger certification for Habib Ahmed will expire on (9/9/25). Obtain a new certification before expiration date.

- Provided the following decals to facility:

- Hot/cold holding, hand wash, sanitizing (wash, rinse, sanitize).

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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 **1/3/2025**. 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: Habib Ahmed
Manager
Signed On: December 20, 2024