

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 FA0211777 - CASA EN EL AIRE GASTROBAR		Site Address 2323 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 02/24/2026
Program PR0307377 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ROUL CASTRO	Inspection Time 10:15 - 10:55
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/18/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/24/2026

Cited On: 02/18/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/24/2026

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/24/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	2-door upright cooler	41.00 Fahrenheit	
soup	stovetop	183.00 Fahrenheit	
rice	rice cooker	163.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
cut tomato	2-door preparation unit	41.00 Fahrenheit	
sancocho	stovetop	135.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 2/18/2025).

The following major violations have been corrected:

- K05: Hands not properly cleaned. Observed proper handwashing practices during inspection. Discussed handwashing policy with PIC.*
- K06: Inadequate handwash stations. Observed all handwash stations are fully stocked with soap and single use towels during inspections. Ensure to keep handwash stations fully accessible and unobstructed.*
- K07: Improper holding temperatures. Observed no foods stored at ambient temperatures during inspection. See measured observations.*

Facility has obtained Food Safety Certificate and food handler cards for all employees. Ensure certification is available for review at all times.

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **3/10/2026**. 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: Juan Andrade
Manager
Signed On: February 24, 2026