

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 06/11/2026	
Program PR0305018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PISCO BAR		Inspection Time 13:15 - 14:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By FERNANDO	FSC Denedualdo Valdez Loy 03/07/2029	

Placard Color & Score
GREEN
81

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						
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						S
K06 Adequate handwash facilities supplied, accessible	X						
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						S
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: *At the preparation units, measured shrimp, clams, mussels and beef from 52-54F. Per PIC, foods were stocked less than 1 hour prior to temperature measurement. Observed foods stored above the insert cooler line. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were relocated to the under counter cooler to facilitate rapid cooling. Ensure foods are stored below insert cooler line to maintain cold holding temperatures.*

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured the maximum water temperature at the 3-compartment, preparation, and janitorial sink at 118F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or from 100-108F at handwash stations).*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed pre-packaged cookies for sale without proper labeling. Per PIC, cookies are obtained from "Rosi's Alfajores" in Daly City. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Observed 3-compartment sink has only one integral drainboard on the left side. [CA] Manual warewashing sinks shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing equipment and utensils. [SA] Facility has one integral drainboard on the left side, and a chest freezer with tubs for dirty dishes on the right side. Discussed keeping clean dishes on the left side with drainboard to facilitate proper air drying.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1) Observed working utensils stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

2) Observed plastic tasting spoons stored in such a way that the mouthparts are making direct contact with the handle. Observed the handle of serving tongs stored in direct contact with cookies. [CA] Store utensils in such a way to prevent direct hand contact with the mouthparts or with food.

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: *Observed drainpipe from the preparation sink extends directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
fish	cook line	185.00 Fahrenheit	Final cooking temperature.
shrimp, mussels, clams, beef	2-door preparation unit inserts (1)	52.00 Fahrenheit	52-55F
cut tomato	2-door preparation unit (1)	41.00 Fahrenheit	
raw fish	2-door upright cooler	40.00 Fahrenheit	
fish	2-door preparation unit (2)	41.00 Fahrenheit	
raw beef	2-door upright freezer	0.00 Fahrenheit	
water	3-compartment sink	116.00 Fahrenheit	
rice	preparation counter	62.00 Fahrenheit	Diligent prep.
water	preparation sink	118.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
water	janitorial sink	116.00 Fahrenheit	

Overall Comments:

**** OWNERSHIP CHANGE INFORMATION ****

NEW FACILITY NAME: EMELINA'S #2
NEW OWNER: EMELINA'S SC LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2026 - 06/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

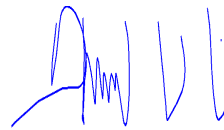
** Structural Review inspection conducted on 6/11/2026.*

** Food Safety Certificate (FSC) holder owns another location in Santa Clara County. Ensure there is at least one designated person holding a FSC at each location.*

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 **6/25/2026**. 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: Denedualdo Valdez Loy
 Manager

Signed On: June 11, 2026