

# 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

<b>Facility</b> FA0211911 - ELITE EVENT CENTER		<b>Site Address</b> 2670 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 08/15/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>82</b> </div>		
<b>Program</b> PR0306244 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			<b>Owner Name</b> ELITE EVENT CENTER LLC		<b>Inspection Time</b> 11:10 - 13:10			
<b>Inspected By</b> HINA WYNE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SEAN KIM				<b>FSC</b> ERARDO RIVERA 2/10/2026

  

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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

  

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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	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	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

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

**Inspector Observations: Two out of two hand washing sinks were blocked. Hand washing sinks in the cooking area has bags in it and was blocked with table with rice maker. Other hand washing sink in the ware wash area is blocked with garbage bin and was in use for throwing vegetable trim.**

**[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times for employees to use.**

**[COS] PIC made both sinks accessible.**

**Hand washing sink in the cooking area lack paper towel.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.**

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Bread was stored on bottom shelf below meat in side walk in freezer.**

**[CA] Ready to eat food shall be stored on top shelf and chicken shall be on the bottom shelf. Proper refrigeration/freezer storage sticker was handed out.**

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

**Inspector Observations: Food cartons and rice bags stored on floor.**

**[CA] Provide more shelving minimum 6 inches off floor to store food to prevent cross contamination.**

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: Employee don't know where test strips are stored.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: Observed black mold like debris at the steel panel inside the ice machine.**

**[CA] Clean inside of the ice machine more frequently to maintain.**

**Cardboard in use on floor inside the walk in refrigeration as a mat.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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: Drain pipe from the ice machine is inside the drain.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide minimum of 1 inch airgap from drain pipe to floor rim.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN FREEZER	10.00 Fahrenheit	
PORK CHOP	WALK IN REFRIGERATION 1	40.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
SANITIZER	SPRAY BOTTLE	200.00 PPM	
HOT WATER	MOP SINK	120.00 Fahrenheit	
MASHED POTATOES	FOOD PREP TABLE	40.00 Fahrenheit	
SALSA	WALK IN REFRIGERATION 2	40.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	

## Overall Comments:

*Meeting with Javier Perez regarding the Los Chavitos INC commissary agreement. Commissary Approval.*

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 **8/29/2024**. 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: Sean kim  
PIC  
Signed On: August 15, 2024