

**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> FA0303144 - CASA JUANA		<b>Site Address</b> 581 W ALMA AV 581, SAN JOSE, CA 95125		<b>Inspection Date</b> 03/28/2026	
<b>Program</b> PR0445530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CASA JUANA LLC		<b>Inspection Time</b> 20:15 - 21:45
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JULIAN GUERRERO	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>80</b>

	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						S
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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		X
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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Water from the 3-compartment sink, food preparation sink, and hand sink measured at 85F. [corrective action] Provide hot water at all sinks, minimum 120F. For hand sinks, provide warm water, minimum 100F.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

**Manager's Food Safety Certificate was not available. [corrective action] Provide a Food Safety Certificate and maintain certificate at this facility. Certificate must be available upon request during inspection.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

**Observed a large pot of pineapple salsa placed on work surface to cool down. Per cook, salsa began cooling at 6 PM. Salsa measured at 129F during time of inspection. [corrective action] Use alternative method to rapidly cool down food. Food must be cooled from 135F to 70F within 2 hours and 70F to 41F within the next 4 hours. [correction] Salsa was split to three shallow pans to facilitate more rapid cooling.**

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:**

**Chlorine test strips were not available. [corrective action] Provide chlorine test strips.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**Cooking equipment found to extend beyond hood canopy. Current equipment includes a griddle, 4-burner range, and fryer. [corrective action] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**Restroom wall has been completely lined with artificial turf. Turf appeared to be installed over existing FRP. Wall finish must be smooth and easily cleanable. [corrective action] Remove the artificial turf.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	85.00 Fahrenheit	
Polish sausage	reach-in cooler	40.00 Fahrenheit	
shredded cheese	prep unit	32.00 Fahrenheit	
ground beef patty (cook temp)	from the griddle	169.00 Fahrenheit	
beef	reach-in freezer	13.00 Fahrenheit	
water	prep sink	85.00 Fahrenheit	
pineapple salsa	prep unit	33.00 Fahrenheit	
corn	hot holding unit	175.00 Fahrenheit	
shredded chicken	stove	190.00 Fahrenheit	Hot holding on stove
fried eggs	hot holding unit	173.00 Fahrenheit	
shredded beef	hot holding unit	180.00 Fahrenheit	
pineapple salsa (cooling)	work surface	129.00 Fahrenheit	Cooling in a large pot on work surface. Per cook, salsa began cooling at 6 PM
heavy cream	reach-in cooler	40.00 Fahrenheit	

## Overall Comments:

**\*\*FACILITY CLOSED\*\***

**Facility closed due to no hot water. Call Raymond Chung for a follow-up inspection at (408) 461-0782. All food operations must cease and desist until a follow-up inspection is made by this department and permission is obtained to reopen.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/11/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Juana Ruiz  
Owner

**Signed On:** March 28, 2026