

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 FA0210143 - CALIFORNIA DINING @ SANTA CLARA VALLEY		Site Address 5700 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 10/17/2025		Placard Color & Score GREEN 90		
Program PR0305214 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PEREZ, MARCO ANTONIO		Inspection Time 13:55 - 15:15			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARCO				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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		
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						
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0210143 - CALIFORNIA DINING @ SANTA CLARA VALLEY	Site Address 5700 ALMADEN EX, SAN JOSE, CA 95118	Inspection Date 10/17/2025
Program PR0305214 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEREZ, MARCO ANTONIO	Inspection Time 13:55 - 15:15
K48 Plan review		
K49 Permits available	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *There is not a food safety certificate available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *The 3 comp sink and food prep sink drain when both are on cause the floor sink to drain very slowly. [CA] The floor sink must drain properly and not accumulate to fill up the floor sink or go out onto the floor at all. A reinspection will be made for correction of this by 10-21-25.*

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: *Observed raw meat and poultry stored above cooked foods in containers with lids. [CA] Discontinue storing raw meat, seafood, and poultry above any other foods. [CA] The manager corrected the storage issues.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *The permit is not available at this time. [CA] Obtain a current permit and post it once received.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	upright refrigerator	37.00 Fahrenheit	
cooked bacon	prep unit	39.00 Fahrenheit	
raw chicken	prep unit	36.00 Fahrenheit	
quat	towel bucket	200.00 PPM	
cooked rice	upright unit	36.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
beef	prep unit	36.00 Fahrenheit	

Overall Comments:

According to Luis, facilities employee, the permit was not mailed out. The kitchen manager stated that there is a new mailing address for the permit to be mailed to and he will email the address request to this department.

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 **10/31/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0210143 - CALIFORNIA DINING @ SANTA CLARA VALLEY	Site Address 5700 ALMADEN EX, SAN JOSE, CA 95118	Inspection Date 10/17/2025
Program PR0305214 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEREZ, MARCO ANTONIO	Inspection Time 13:55 - 15:15

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: _____

Signed On: October 17, 2025