

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 FA0209568 - EMELINA'S #3		Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 09/02/2026
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EMELINA'S SC LLC	Inspection Time 13:05 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By CLEIVER	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- Fresh rodent droppings were found in the corner near the water heater (20+)
- Fresh rodent droppings were found under the three compartment sink (5+)
- Fresh rodent droppings were found in the back storage room (3+)
- Old rodent droppings were found inside the unused roll in oven in the kitchen (2+)

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Cleiver, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.
3. Email proof of corrections for exclusionary work.

Minor Violations

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

Inspector Observations:

1. The metal screen door has a gap on the bottom.

[CA] Eliminate the gap to prevent entrance and harborage of vermin. Gap may be eliminated with an adequate sized and installed door sweep.

2. There is a hole in the corner roof of the building on the exterior.

[CA] Repair the exterior area to prevent entrance and harborage of vermin.

3. The ceiling above the walk in cooler space lacks approved finishes and has bare insulation.

[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All food facilities shall be kept clean and in good repair. Seal the ceiling to prevent entrance and harborage of vermin.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

OFFICIAL INSPECTION REPORT

Facility FA0209568 - EMELINA'S #3	Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 09/02/2026
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EMELINA'S SC LLC	Inspection Time 13:05 - 13:45

Inspector Observations:

Repeat Violation: Facility has living/sleeping quarters in the back storage room separated by a curtain. A box of spoiled baby diapers was found stored in the storage room near the living quarters.

[CA] No sleeping accommodations shall be in any room where food is prepared, stored or sold.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Onsite for a complaint investigation.

Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

- The first follow up inspection is free of charge. Any and all subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability

- Facility has been closed 3 separate times for vermin issues in the last 12 months. Permit holder is subject to an office hearing. The designated Supervising REHS shall make a determination on the need for an office hearing based on the history of the facility.

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 **9/16/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209568 - EMELINA'S #3	Site Address 460 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 09/02/2026
Program PR0306310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EMELINA'S SC LLC	Inspection Time 13:05 - 13:45

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: Cleiver
Manager
Signed On: September 02, 2026