

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 FA0208282 - EL CIELO BAR & GRILL		Site Address 2650 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 03/25/2026
Program PR0307613 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MARTINEZ POLANIAS, MART	Inspection Time 16:25 - 17:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDRES	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/20/2026

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

This violation found not in compliance on 03/25/2026. See details below.

Cited On: 03/20/2026

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

This violation found not in compliance on 03/25/2026. See details below.

Cited On: 03/20/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 03/25/2026. See details below.

Cited On: 03/20/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 03/25/2026. See details below.

Cited On: 03/20/2026

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

Compliance of this violation has been verified on: 03/25/2026

Minor Violations

Cited On: 03/25/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

The bar has not gone through plan check. Ensure to submit plans to this department within 30 days for the addition of the bar.

Follow-up By
04/24/2026

Note: The bar has unapproved floors and walls. The bar also lacks a handwash sink, three compartment sink, and any floor sinks.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Please visit our website at www.ehinfo.org for more information on the plan check process. You may also visit our office Monday - Friday from 7:30 am - 10am for help from our plan check desk duty. Plan check desk duty consults are limited to 20 minutes.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	

Overall Comments:

This is the first follow up inspection where the facility was closed for an active cockroach infestation. A pest control report and a

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checklist for reopening was provided prior to the inspection.

Observations:

K23: A dead cockroach was observed above conduit running over a door frame near the kitchen and bar exit. Staff removed and sanitized the area.

K48: The bar has not gone through plan check. Ensure to submit plans to this department within 30 days for the addition of the bar. Please visit our website at www.ehinfo.org for more information on the plan check process. You may also visit our office Monday - Friday from 7:30 am - 10am for help from our plan check desk duty. Plan check desk duty consults are limited to 20 minutes.

Facility is okay to reopen.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/8/2026**. 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: Yseth
Owner

Signed On: March 25, 2026